

# Tasty Recipes for You to Try



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## Mexican Cornbread

Serves 8-10

Shared by: Pepper and G.G. Bray

### Ingredients:

- |                               |   |
|-------------------------------|---|
| 1 1/2 C. corn meal mix        | 1 C. buttermilk                                     |
| 1/2 tsp. salt                 | 1/2 C. oil  |
| 3 eggs or 3/4 C. Egg Beaters® | 1 small can of green chiles or jalapeños (optional) |
| 1 8 oz. can of creamed corn   | 1 C. cheddar cheese                                 |

### Directions:

1. Preheat oven to 375°.
2. Mix cornmeal and salt together in a medium bowl.
3. Add eggs, corn and buttermilk. Stir well.
4. Pour 1/4 cup of oil into skillet and place into the preheated oven.
5. Add remaining oil to batter and stir well. Add chiles or jalapeños if desired and mix well.
6. Pour 1/2 of batter into oiled, hot skillet and cover with cheese. Top with remaining batter and put into oven.
7. Bake for 45 minutes. For best results, let it sit before slicing. Cut and serve right out of the skillet.