

Recipe

Moe's Best Mexican Cornbread

Ingredients

1 1/2 cups Autrey's Cornbread mix
1 Egg
1 C of buttermilk
1 1/2 T Peanut (or vegetable) oil
1/2 C finely chopped onion
1/2 C finely chopped green pepper
1/4 C Jalapeno peppers
1 Clove minced garlic
2 T Medium Salsa
1 C shredded sharp Cheddar cheese
3/4 C shredded sharp Cheddar cheese

Category

Breads

Servings

6

Notes

Use a cast iron 8-9 inch skillet. with 1 T of vegetable oil wiped around it preheated in the oven while mixing above.

Great with soups and chowders

Instructions

1. Pre-heat oven to 425 - degrees
2. Mix together thoroughly all ingredients EXCEPT final 3/4 cup of shredded cheese
3. When skillet is preheated along with oven, pour mixed ingredients into 8-9 inch cast iron skillet
4. Sprinkle remaining 3/4 cup of cheese evenly over top.
5. Bake about 32 minutes (depending on oven) until top is beautifully browned.
6. Turn cornbread out on plate and flip back top side up.

Serve with Moe's Best Clam Chowder or other soups