

Jalajeno Corn Bread

3 jalapeno chilies, finely chopped (seeds and ribs left in)

1 1/2 (17 oz size approx. 25 oz) cans creamed corn

3/4 teaspoons baking soda

3/4teaspoons salt

1 1/2 tablespoon sugar

3 eggs

1 1/4 cups buttermilk

1/2 cups vegetable oil

1 1/2 cups grated longhorn cheese

3 cups yellow cornbread

1. Preheat the oven to 350. Heavily grease a 17 3/4 by 12 inch baking pan.
2. In a large bowl, mix the finely chopped jalapenos with the corn.
3. Beat in the baking soda, salt and sugar.
4. Add the eggs one at a time, beating well.
5. Add the buttermilk and oil, then whisk in the cheese and cornmeal.
6. Pour the batter into the prepared pan, distributing it evenly, and bake in the center of the preheated oven for 30 to 40 minutes or until the top is brown and a toothpick inserted in the center comes out clean.
7. Cool in the pan and serve in squares.

Serves 36