



JALAPENO CORNBREAD

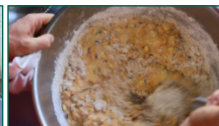
PREP TIME: 15min COOK TIME: 35min SERVINGS: 12

Ingredients

1	corn	3 cups	all purpose flour
2	jalapeños	1 cup	cornmeal
1/2 cup	red onion	2 tbs	baking powder
1/2 lb	cheese	1/4 cup	sugar
1 cup	butter	2 tsp	salt
2 cups	milk		
3	eggs		



- 1** preheat oven to 350°F.
- 2** blanch corn, and strip kernals; remove pith and seeds, and finely chop jalapeños; and finely chop onion.
- 3** melt butter and whisk together with milk and eggs, then mix in jalapeños, corn, onions, and cheese
- 4** mix together dry ingredients separately: flour, cornmeal, sugar, baking powder, and salt.
- 5** slowly stir dry ingredients into wet ingredients until smooth, spread dough in deep baking dish, and bake for about 35min or until golden brown and moist



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