

Mexican Cornbread

Ellen Watts

1 ½ c. self-rising cornmeal

½ c. grated cheese

½ c. vegetable oil

3 fresh jalapeno peppers

1 egg

1 medium onion

1 small can cream-style corn

1 c. buttermilk

Wear rubber gloves and chop jalapeno pepper very fine, be careful not to include seeds.

Chop onion and mix with the pepper and set aside.

Mix cornmeal, oil, buttermilk, egg, cheese and cream-style corn together well.

Mix pepper and onion into the cornmeal mixture.

Pour into greased baking pan or dish.

Bake at 350 degrees until golden brown, about 30 to 35 minutes.