

Mexican Corn Bread

This bread goes well with my Oven Barbecued Chicken, and Broccoli Salad.

1 cup yellow cornmeal
1/3 cup all-purpose flour
2 Tbs. sugar
1 tsp. salt
2 tsp.. baking powder
1/2 tsp. baking soda

2 eggs, beaten
1 cup buttermilk
1/2 cup vegetable oil
1 can (8-3/4 ounces) cream-style corn
1/3 cup chopped onion
2 Tbs. chopped green pepper
1/2 cup shredded cheddar cheese



In a mixing bowl, combine first six ingredients.

Combine remaining ingredients; add to dry ingredients and stir only until moistened.

Pour into a greased 9-inch square baking pan or 10-inch heavy skillet.

Bake at 350 degrees for 30-35 minutes, or until bread is golden brown, and tests done.

Yield: 8-10 servings.

NOTE: If buttermilk is not available, just add 1 teaspoon vinegar to 1 cup milk and you will have a substitute for the buttermilk.