

Mexican Cornbread II

Dixie Harris

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 1/2 cups self-rising corn meal
1 teaspoon salt
1/2 green pepper, chopped fine
1 small pod hot pepper
1 cup sharp cheese, grated
3 eggs
2/3 cup cooking oil
1 cup buttermilk
1 small can (one cup) creamed corn

Preheat the oven to 375 degrees.

In a bowl, mix together the corn meal, salt, green pepper, hot pepper, eggs, cooking oil, buttermilk and corn.

Pour into a 9x14-inch greased and floured pan.

Sprinkle the cheese over the top. Mash in slightly.

Bake until golden brown.

Per Serving (excluding unknown items): 1719 Calories; 162g Fat (82.9% calories from fat); 31g Protein; 44g Carbohydrate; 3g Dietary Fiber; 645mg Cholesterol; 2968mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 30 Fat.