
Cheese and Chili Cornbread

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 ears fresh corn
1 cup yellow corn meal
1 teaspoon salt
1 1/2 tablespoons baking powder
1 cup sour cream
3/4 cup butter, melted
2 eggs, beaten
1/4 pound Monterey Jack cheese
1 can (4 ounce) peeled green chilies

Scrape the kernels from the corn. Cut the cheese into fine pieces. Drain and rinse the chilies and chop.

In a bowl, combine all of the ingredients. Mix well.

Bake in a greased 9x9-inch pan at 350 degrees for one hour or until set.

Yield: 6 to 8 servings

Breads, Muffins

Per Serving (excluding unknown items): 2527 Calories; 234g Fat (80.7% calories from fat); 58g Protein; 68g Carbohydrate; 7g Dietary Fiber; 1000mg Cholesterol; 6643mg Sodium. Exchanges: 3 Grain(Starch); 5 1/2 Lean Meat; 1/2 Non-Fat Milk; 42 1/2 Fat; 1/2 Other Carbohydrates.