

Spicy Cheddar Corn Bread.txt

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Spicy Cheddar Corn Bread
Grafton Village Cheese Company
www.graftonvillagecheese.com

1 ½ cups yellow corn meal
1 cup milk
¾ tsp. salt
½ cup bacon drippings
½ tsp baking soda
2 cups cream-style corn
½ lb. grated Grafton Cheddar
1 large onion, finely diced
4 jalapeño peppers, finely diced

Preheat oven to 350 degrees.

Mix everything except cheese, onions and peppers in a medium bowl.

Grease a 9" square baking pan. Pour half of the batter into the pan and sprinkle with the cheese, onions and peppers. Top with remaining batter.

Bake for 50 minutes. Serve warm. Goes great with chili.