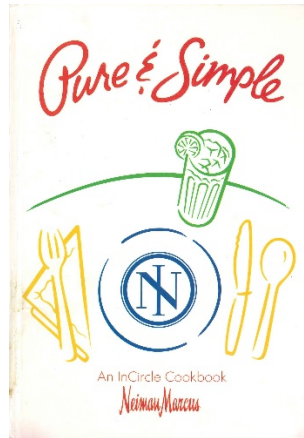


JALAPENO CHEESE CORN BREAD


This recipe comes to from the Neiman Marcus – Pure & Simple: An Incircle Cookbook found on page 264. Courtesy of former Governor Ann Richards – Austin, TX.



The Cookbook

It is quoted with Ann's recipe "We should have suspected that the Governor was born with a silver jalapeno in her mouth. It goes with the Texas territory and her corn bread recipe wins by a landslide from everyone who's tasted it."

JALAPENO CHEESE CORN BREAD

INGREDIENTS	1 ½ cups	<i>Corn bread mix</i>	¾ cup	<i>Grated cheese</i>
	¾ cup	<i>milk</i>	1 tbsp	<i>sugar</i>
	1	<i>Egg</i>	2 tbsp	<i>oil</i>
	½	<i>green onion, chopped</i>		<i>Bacon, to taste</i>
	½ cup	<i>creamed corn</i>		<i>Pimientos, to taste</i>
	¼ cup	<i>chopped jalapenos</i>		<i>Garlic, to taste</i>
DIRECTIONS	Mix well. Pour into buttered baking dish and bake 25 minute at 425° until done. This is a wonderful recipe.			
	 <i>It is particularly good with chicken or pork, and any vegetable.</i>			
MAKES	6 ounces			
TESTING NOTES:	<i>You may use sharp cheddar cheese</i>			
	<i>Bacon, Pimientos and Garlic are optional (they are part of original recipe but can be omitted if you don't want them)</i>			

If you are interested in the cookbook it is available on Ebay starting from \$5.95 to \$12.99. It is a 1992 vintage book, so I must be vintage too! http://www.ebay.com/itm/like/371666745817?lpid=82&chn=ps&ul_noapp=true