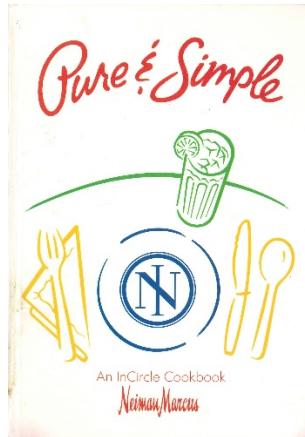


JALAPENO CHEESE CORN BREAD

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

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|-----------------------|--|-----------------------------|----------------|----------------------------|
| INGREDIENTS | 1 1/2 cups | <i>Corn bread mix</i> | 3/4 cup | <i>Grated cheese</i> |
| | 3/4 cup | <i>milk</i> | 1 tbsp | <i>sugar</i> |
| | 1 | <i>Egg</i> | 2 tbsp | <i>oil</i> |
| | 1/2 | <i>green onion, chopped</i> | | <i>Bacon, to taste</i> |
| | 1/2 cup | <i>creamed corn</i> | | <i>Pimientos, to taste</i> |
| | 1/4 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