

Nana's Mexican Cornbread

1 1/2 CUPS SELF-RISING CORNMEAL MIX (WHITE-LILY)
3/4 CUP VEGETABLE OIL
1/4 CUP CHOPPED ONION
1/8 CUP CHOPPED BELL PEPPER
6-8 OZ. CAN CREAMED CORN
2 EGGS
1 CHOPPED JALAPENO PEPPER (OR 2 TABLESPOONS OF
JAR OF DICED JALAPENOS)
2 OZ. PIMENTOS
1 CUP SOUR CREAM
8 OZ. BAG SHREDDED MEXICAN CHEESE BLEND OR
MEDIUM CHEDDAR

Use a 13x9x2 aluminum pan or a 10" iron skillet. Grease with shortening then sprinkle with 1/4 cup of cornmeal on sides and bottom. In a medium bowl, combine above ingredients and add to skillet. Bake at 400 degrees until dark brown. Should take 50-60 minutes.

Remove from oven and flip upside down on top of a regular size plate immediately.

Caution: Iron skillet will be hot. Use thick potholder to remove it from the oven and to flip!

"Nana uses a 13x9x2" aluminum cake pan. It makes it crunchy and delicious. She takes it to all the family gatherings at every holiday meal." -Tammy