

Southern Bella Home



Ingredients:

1 box of Jiffy Cornbread mix

1 egg

1/4 cup of milk

1 cup of medium cheddar cheese (you could also use Mexican blend, Colby or Colby Jack)

1/4 to 1/3 cup of jalapeno peppers (based on your heat tolerance, canned or fresh is based on preference)

2/3 cup canned creamed corn

1/2 stick melted butter

2-3 pieces of bacon, cooked crispy and crumbled (optional)

Bacon drippings (optional)

Instructions:

First, you heat your oven to 400*.

Place 2 T. butter or bacon drippings (or both) in your iron skillet and place skillet in the oven. When you hear the fat begin to sizzle, take the skillet out of the oven.

While your skillet is in the oven, in a large mixing bowl, stir together the cornbread mix, egg, milk, peppers, cheese, (bacon) and creamed corn.

Stir only until blended, being careful not to over-stir.

Pour the hot fat from your skillet into the cornbread mixture and stir in.

Then pour the batter back into the hot skillet and return to the oven. Bake for approximately 20 minutes. When cornbread is firm in the middle and edges are golden brown, it is ready.

Take out of the oven and brush with melted butter, top with a little extra grated cheese and serve piping hot!