

Idiot's Kitchen Recipe – Jalapeno Cheddar Cornbread

Recipe from www.idiotskitchen.com



Ingredients:

1 Cup Yellow Corn Meal
1 Cup Flour
2 Tablespoons Sugar
1 Tablespoon Baking Powder
1 teaspoon Salt
1 Cup Milk
1/3 Cup Salad or Cooking Oil (Canola or Corn oil, NOT olive oil)
1 egg
1/4 cup minced onion (about 1/4 of a medium onion)
1 jalapeno pepper – minced, with seeds and membranes removed
1/2 Cup Grated Sharp Cheddar Cheese

Mix 1 cup Cornmeal, 1 cup Flour, 2 Tablespoons Sugar, 1 Tablespoon Baking Powder, and 1 teaspoon Salt in a large mixing bowl. Stir to combine.

Mix 1 Cup Milk, 1/3 Cup Canola or other light Cooking Oil and 1 egg. Beat lightly with a fork to blend.

Add wet ingredients to dry ingredients and stir just to combine. Do not over-stir.

Mince 1/4 cup onion into tiny pieces. Remove the seeds and white pithy membranes from the inside of a jalapeno pepper. Mince pepper into tiny pieces. Add pepper, onion and 1/2 cup cheese to the batter.

Stir just to combine all of the ingredients. Do not over-stir.

Pour into a greased or sprayed 9 inch pan. Bake at 400 degrees for 20 minutes until golden and delicious!