



## **Mexican Cornbread**

*Award winning Linda Skeen's favorite recipe*

### **Ingredients**

2 cups self-rising cornmeal  
1(8-ounce) can cream-style corn  
1 cup buttermilk  
2/3 cup oil  
2 large eggs  
1(4-ounce) can chopped green chilies (mild)  
1 small onion, chopped fine  
1 tablespoon sugar  
1½c cups shredded cheddar cheese, divided

### **Directions:**

1. Preheat oven to 400 F.
2. In a bowl, mix all ingredients — except 1/2 cup of cheese — together.
3. Pour batter into a greased 9-by-13-inch pan (I use non-stick cooking spray) and sprinkle the 1/2 cup of cheese on top.
4. Bake for 30 minutes.

**Recipe by:** Linda Skeens “This is great with taco soup or chili beans.”

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**Cook’s Notes:** If you don’t have buttermilk, add whole milk mixed with about 1 Tablespoon white vinegar. If you are not able to find self-rising cornmeal, use 1-1/2 cups and 6 Tablespoons cornmeal and 1 Tablespoon baking powder and 1 teaspoon salt. Also, I added ½ cup fine chopped fresh onions.

**About the Recipe:** The cornbread, studded with green chilies and bits of corn, is easy to make since you mix all ingredients in a bowl. It could be served with spicy soup, chili beans, or your favorite barbecue entrée.