



Ingredients

3 tbsp butter

2 boxes corn meal muffin mix

4 eggs

1 can creamed corn

1 c sharp cheddar cheese

1/2 jalapeno (use the whole thing for more heat)

What To Do:

Preheat oven to 375.

Place butter in 2-quart casserole and put in oven to melt.

Mix corn meal, eggs, creamed corn and cheese. Devein and seed the jalapeno and add to the mix. Remove melted butter from oven and swish around to cover the dish. Pour corn bread mixture in and return to oven for 30-minutes, until golden brown.