

Cornbread Poppers—adapted from recipe from *Oh, Bite It!*

- 12 medium-large fresh jalapeno peppers
- 1 recipe for cornbread (or 1 box of cornbread mix, if you must)
- 1 ½ cups shredded cheddar cheese
- 1 cup fresh or frozen corn

Slice each jalapeno in half lengthwise and remove all the seeds and veins. Set aside.

Mix the cornbread batter with 1 cup of the cheddar cheese and the corn.

Fill each jalapeno half with some batter, and top with the other ½ of cheese.

Place them on a baking rack on a baking sheet. Bake at 350° F for 15-20 minutes until the cornbread is firm and the cheese is melted.

Tammy's CORNBREAD

- 1 ½ cups yellow cornmeal
- ½ cup all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon sugar
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 ½ cups buttermilk
- 2 eggs, lightly beaten
- ¼ cup shortening, melted

Heat oven to 450° F. Mix all the dry ingredients. Mix the eggs and buttermilk in a separate bowl or measuring cup. Put the shortening in a cast iron skillet over medium heat and melt it. Add the eggs and buttermilk to the dry ingredients and stir till incorporated. Quickly pour the melted shortening into the batter. Stir just to mix, then pour the batter into the hot skillet. Bake about 20 minutes. (If you don't have a cast-iron skillet, melt the shortening before adding to the batter, and bake in a 9-inch round or square baking dish.)