

## **Bread – Part 2**

Mexican Spoon Bread

## MEXICAN SPOON BREAD

10" Dutch oven

Serves 8-10

25-00 minutes cooking time

15 top & 9 bottom briquettes

Prepare Dutch oven by greasing sides and bottom, then coat lightly with flour.

Mix in large bowl:

1 17-oz. can cream style corn

3/4 cup whole milk

1/2 cup melted shortening

2 eggs slightly beaten

1/4 cup chopped onion

Blend: 1 1/4 cups corn meal

3/4 cup all purpose flour

1 teaspoon salt

1 teaspoon baking powder

1/2 teaspoon soda

1 teaspoon sugar

Mix in smaller bowl:

1 4-oz. can green chili, drained & chopped

2 cups grated cheddar cheese

Pour half of the batter into the oven. Sprinkle with half of chili and cheese mixture. Add the rest of the batter and top with the remaining chili and cheese mixture. Cover with lid and place over heat, add top heat. After 20 minutes, remove oven from bottom heat. Finish baking with top heat only. Cool slightly. Cut into wedges and serve warm.