

Mexican Cornbread

This is a fall comfort food that makes a delicious meal when served with a pot of beans. We also enjoy it with many of Nana's other meals as well. It is not unusual for Nana to make this recipe as well as a plain cornbread if she knows everyone is coming over.

Ingredients

- 1 pound hamburger meat
- 1 package taco seasoning
- 3 boxes Jiffy corn muffin mix
- 3 eggs
- $\frac{2}{3}$ cup milk
- 1 can cream style corn
- 1 onion chopped
- 1 can chopped green chilis
- $\frac{1}{2}$ pound grated cheddar cheese



Instructions

- ❖ Brown hamburger meat and add taco seasoning. Set aside.
- ❖ Combine corn muffin mix, eggs, milk, and creamed style corn. Stir to make a cornbread batter. Stir onion and green chilis into batter.
- ❖ Pour half of the batter into a greased 9x13 pan. Top with hamburger meat and grated cheese. Spread remainder of corn bread batter over the top of cheese.
- ❖ Bake in a 350-degree Fahrenheit oven for 45-55 minutes or until you can insert a knife in the center, and it comes out clean.