

Mexican Cornbread

- 2 (8 1/2 oz.) pkg. cornbread mix
- 1 medium onion, chopped
- 2 cups (8 oz.) shredded cheddar cheese
- 1 can (15 oz.) cream-style corn
- 1 1/2 cups (12 oz.) sour cream
- 4 eggs, beaten
- 1 can (4 oz.) chopped green chilies
- 1/3 cup vegetable oil
- 1 Tablespoon finely chopped jalapeno pepper

In a bowl, combine cornbread mix and onion. Combine the remaining ingredients; add to the cornbread mixture until just moistened. Pour into a greased 13 x 9 x 2inch baking dish. Bake at 350 degrees for 50-55 minutes or until lightly browned and the edges pull away from the sides of pan. Serve warm and buttered.