

Scottye's Meaty Cornbread

- 1 1/2 lbs. ground beef
- 1 1/2 cups Ballard corn meal
- 2 eggs
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 cup milk
- 1/2 cup vegetable oil
- 1 (15 oz.) can cream style corn
- Salt and Pepper to taste
- 1 Tbsp. garlic powder
- 4 single slices American cheese

Preheat oven to 350 degrees. Brown meat, onion, bell pepper; add salt, pepper, and garlic powder – drain well. In a mixing bowl, add corn meal, eggs, milk, oil, and corn; stir well. Put half the cornbread mixture into a 10-inch greased black skillet. Add meat and top with cheese. Add remaining cornbread mixture on top of the cheese. Bake for 40-50 minutes, until brown on top. Allow time to cool to a warm stage. Slice in wedges and serve.