

# Betty's Cheddar-Jalapeno Skillet Cornbread Recipe



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In this video, Betty demonstrates her gorgeous and tasty Cheddar-Jalapeno Skillet Cornbread. It is a blend of eggs, cornmeal mix, cream-style corn, milk, vegetable oil, Cheddar cheese, chopped onions, and chopped jalapenos baked in an iron skillet until browned and sizzling. Yummy!

## Ingredients:

- 2 eggs, well beaten
- 1 cup self-rising cornmeal mix
- 14  $\frac{3}{4}$ -oz. can cream-style corn
- 1 cup milk
- $\frac{1}{4}$  cup vegetable oil
- 2 cups finely shredded Cheddar cheese
- $\frac{3}{4}$  cup onion, finely chopped
- 2 to 4 jalapeno peppers, washed, seeded, and finely chopped
- $\frac{1}{2}$  to 1 tablespoon peanut oil for greasing cast iron skillet
- Cilantro, for garnish (optional)

In a large mixing bowl, beat 2 eggs, using an electric mixer. Stir in 1 cup self-rising cornmeal, a 14  $\frac{3}{4}$ -oz. can of cream-style corn, 1 cup milk,  $\frac{1}{4}$  cup vegetable oil, 2 cups shredded Cheddar cheese,  $\frac{3}{4}$  cup chopped onion, and 2 to 4 chopped jalapeno peppers. Place  $\frac{1}{2}$  to 1 tablespoon peanut oil in a 10  $\frac{1}{2}$ -inch cast iron skillet, and heat until very hot, but not smoking. (If you do not have a cast iron skillet, you may use a 10-inch deep dish pie plate or other ovenproof dish, greased with peanut oil, but do not heat the oil.) Pour the cornbread batter into your heated skillet, leaving at least  $\frac{1}{2}$ -inch for the cornbread to rise. (You may bake any excess batter in a small Pyrex baking dish to bake alongside the skillet.) Bake your skillet cornbread at 350 degrees for 35 minutes, or until it is nice and brown on the top. Let stand 5 to 10 minutes before cutting into wedges. Serve a wedge on a nice serving plate with some cilantro for garnish, if desired. I served this Cheddar-Jalapeno Skillet Cornbread with Spicy Southwestern Beans and Rice (which I will be uploading tomorrow). My family loved it! I hope you enjoy it, too! Have a terrific day!—Betty