

Betty's Green Chile Cornbread Recipe



Uploaded on 18 May 2010

In this video, Betty demonstrates how to make one of her favorite breads, Green Chile Cornbread. The recipe uses cornmeal mix, eggs, cream-style corn, chopped green chiles, Cheddar cheese, yogurt, and milk. It is baked in a casserole dish in the oven, and makes a lovely bread to accompany just about any meal.

Ingredients:

2 eggs, well beaten
(2) 8 ½-oz. packages corn muffin mix (I used jiffy mix.)
8 ¼-oz. can cream-style corn
4 ½-oz. can chopped green chiles, drained
1 cup shredded Cheddar cheese
½ cup plain yogurt
¼ cup milk
cooking oil spray

In a large mixing bowl, use an electric mixer to beat 2 eggs. Add (2) 8 ½-oz. packages corn muffin mix, an 8 ¼-oz. can cream-style corn, a 4 ½-oz. can chopped green chiles (drained), 1 cup shredded Cheddar cheese, ½ cup plain yogurt, and ¼ cup milk. Combine all ingredients, just until dry ingredients are moistened. Pour batter into a 13-inch by 9-inch by 2-inch baking pan that has been sprayed with cooking oil spray. Bake at 450 for 20 minutes, or until golden brown. You can test for doneness by placing a clean toothpick in the center, and it should come out clean. This cornbread is delicious served with fresh butter. I served my Green Chile Cornbread with my Top-Notch Taco Soup, which is posted in bettyskitchen. Enjoy!!! --Betty