

# Betty's Zesty Pepper-Jack Cornsticks



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In this video, Betty demonstrates how to make Zesty Pepper-Jack Cornsticks. These are cornbread sticks that are made with Jack cheese that contains hot peppers.

## Ingredients:

1 cup self-rising cornmeal mix  
½ cup self-rising flour  
1 egg  
¾ cup milk  
½ cup shredded pepper-jack cheese  
peanut oil, for oiling cornstick pan

In a medium-sized mixing bowl, mix together 1 cup self-rising cornmeal mix, ½ cup self-rising flour, 1 egg, and ¾ cup milk. Mix until dry ingredients are just moistened, being sure that the egg gets completely incorporated into the mixture. Gently fold in ½ cup shredded Pepper-Jack cheese. Brush molds of cornstick pan with peanut oil, and heat the oiled pan in a 450 degree (F) oven. When the pan is hot (not smoking), spoon cornstick batter into hot pan, filling molds almost to the top. Place back in a 450 degree (F) oven, and bake 6 minutes. Turn the oven to broil and brown off the tops of the cornsticks, about 2 or 3 minutes. Remove from the oven, and immediately transfer cornsticks from the pan to a nice serving dish. Serve Zesty Pepper-Jack Cornsticks immediately with butter! These are also great accompaniments to soups and stews. Enjoy!!!  
--Betty