

Betty's Cornbread and Veggie Salad Recipe



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In this video, Betty demonstrates how to make Cornbread and Veggie Salad. This is a delightful combination of baked corn muffin pieces, mayonnaise, green peppers, onions, celery, and tomatoes. The salad is topped with crispy bacon pieces. This salad looks beautiful and tastes wonderful!

Ingredients:

6 corn muffins (I used Jiffy muffin mix for these.)

1 cup mayonnaise

½ cup green bell pepper, chopped

¼ cup onion, chopped

½ cup celery, chopped

2 Roma tomatoes, chopped (You may use other types of tomatoes, and you may need only 1 tomato, if it is large.)

4 slices crisp bacon, chopped or crumbled

salt (optional), to taste

pepper (optional), to taste

Cut 4 slices of bacon into 1-inch pieces, and fry them in a skillet on top of the stove until crisp. (You may cook the bacon in the microwave, if you prefer.) Drain bacon pieces on paper toweling, and set aside. Use kitchen shears to cut each of the 6 baked corn muffins into 4 equal parts. Place the corn muffin pieces in a large mixing bowl. Add 1 cup mayonnaise, ½ cup chopped green pepper, ¼ cup chopped onion, ½ cup chopped celery, and 2 chopped Roma tomatoes. Add salt and pepper to taste. Mix gently, but completely. (Mixing the ingredients will cause the muffin pieces to break apart. If you start out with small pieces, the salad will turn to mush! ☐) Spoon Cornbread and Veggie Salad into a nice serving bowl, and top with crisp bacon pieces. I hope you enjoy this salad; it's a real favorite around here! Have a great Memorial Day! --Betty ♥ ☐