

HOLLY'S LOW COUNTRY CORNBREAD

Ingredients:

Enriched Self-Rising Corn Meal: 2 ½ Cups

Milk: 1 1/3 Cups

Mayonnaise: ¼ Cup (Duke's is the best)

Egg: 1 Large

Sugar: 6 Tablespoons

Hot Chile Peppers: To Taste. I use 3-4 Jalapeños and 1-2 Super Hot Chile Peppers

Onion: 1 Large

Spray your skillet with Pam or grease it.

Pre-Heat oven and skillet to 425 degrees.

Dice chile peppers and onion

Combine all ingredients in bowl and mix thoroughly!

Pour into the hot skillet when oven reaches 425 degrees and bake at 425 degrees for 45 minutes.

ENJOY!

