

**May 16, 2018**  
**Beefy Cornbread Casserole**



**Ingredients:**

- 1 lb. ground beef
- 1 small onion, chopped (use less if you prefer)
- 2 to 3 jalapeno peppers, seeded and chopped (may substitute with green, yellow and red bell peppers, chopped to equal about ½ c. total)
- 1 pkg. cornbread muffin mix
- ¾ tsp. salt
- ½ tsp. baking soda
- 1 can cream style corn
- 1 c. milk
- ½ c. vegetable oil
- 2 eggs, beaten
- 3 c. shredded Cheddar cheese, divided



**Directions:**

In a large skillet, cook the beef, onion and peppers over medium heat until meat is no longer pink. Drain and set aside.

In a large bowl, combine the corn bread mix, salt, baking soda, corn, milk, oil and eggs. Blend well.

Pour half of the batter into a greased 13x9x2” baking dish\*. Layer half of the cheese and all of the beef mixture. Then top with remaining cheese. Carefully spread remaining batter over the top.

Bake uncovered at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean.

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