

TIM FARMER'S COUNTRY KITCHEN

CORNBREAD

*1 cup self rising white cornmeal
1 cup self rising flour
1 cup sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk or heavy cream
1/3 cup of olive oil
2 eggs
1/3 of an onion, diced
1/3 cup diced jalapeno
1/2 cup corn*

Mix together all ingredients until smooth. Pour into greased 8x8 pan and cook at 350 degrees for 25-30 minutes, or until toothpick comes out clean.

