

# TIM FARMER'S COUNTRY KITCHEN

## CORNBREAD w/ JALAPENO & CHOW CHOW

*1 3/4 cups cornmeal  
1 egg  
1 1/2 cups buttermilk  
1 teaspoon salt  
1 teaspoon sugar  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/3 cup onion, chopped  
Jalapeno, chopped  
1 tablespoon chow chow  
Sugar*



Mix together all ingredients until combined and smooth. Add as much sugar as desired. Pour into greased baking dish and cook at 500 degrees for 15 minutes.