

## MEXICAN CORNBREAD \*\*

*(adapted from "Cheesy Cornbread" assignment, Baltimore, Maryland curriculum  
HOME ECONOMICS - NUTRITION AND FOODS)*

**DIRECTIONS:** Read the recipe for Mexican Cornbread. Based on the recipe, determine if each of the 20 statements in **MEXICAN CORNBREAD QUIZ** is true (T), false (F), or questionable (?). Write your response in the space next to the number.

### MEXICAN CORNBREAD

1 8 oz. can cream-style corn  
1 cup yellow cornmeal  
2 eggs slightly beaten  
1 tsp. salt  
1/2 tsp. baking soda  
3/4 cup milk  
1/3 cup melted lard, shortening, or butter  
1 (4 oz.) can green chilies, chopped  
3/4 cup grated sharp cheddar cheese

Combine corn, cornmeal, eggs, salt, baking soda, milk, lard, chilies and half the cheese.

Meanwhile in 9" square pan place 2 Tbsp. butter and put in hot oven (400 degrees) until butter is melted, but not brown.

Pour batter into warm pan and sprinkle top with the remaining cheese.

Bake in hot oven (400 degrees) for 40 minutes.

Yield: 10 servings

Bacon Cornbread: Add 6 slices bacon, cooked and crumbled, with 1/4 cup chopped onion.

Jalapeño Cornbread: Add 3 Jalapeno peppers, seeded and chopped, with 1/4 cup chopped onion.

*adapted from Oxmoor House,  
The Southern Living Cookbook  
Permission Granted*