

# Jalapeño Beef and Corn Bread Pie



PREPARATION TIME  
10 minutes



COOKING TIME  
50 minutes



PERFECT PARTNER  
tomato salad



You can save money and eliminate leftovers by deseeding and chopping 2 fresh jalapeños in place of the canned peppers.

However, keep in mind that fresh jalapeños are hotter than canned.

## SHOPPING LIST

- ground beef • cornmeal
- creamed corn • shortening
- Cheddar cheese • jalapeños

## ON HAND

- milk • eggs • baking soda
- salt • onion

## INGREDIENTS

- 1 pound ground beef
- 1 cup yellow cornmeal
- 1 cup milk
- 2 eggs
- 1/2 teaspoon baking soda
- 1 tablespoon melted shortening or bacon drippings
- 1 (8-ounce) can creamed corn
- 3/4 teaspoon salt
- 1 large onion, grated
- 1 pound sharp Cheddar cheese, shredded
- 5 canned jalapeños, chopped

SERVES 6

**COOKIN'**  
*Express*

• If you are in a hurry, eliminate some of the work by using shredded Pepper Jack cheese instead of the Cheddar and chopped jalapeños.

## Make Ahead

You can prepare the casserole for baking up to 2 hours ahead. Refrigerate, covered, until ready to use.

## ♦ VARIATION

*For an interesting brunch or buffet entrée, use ground pork sausage in place of the ground beef.*

**1** Preheat oven to 350°F. Heat a medium skillet over medium-high heat; add beef. Cook, stirring continually, until browned and crumbly, about 5 minutes; drain.



**2** Grease a 10-inch ovenproof skillet or baking pan. Combine cornmeal, milk, eggs, baking soda, shortening, corn and salt in a large bowl.

**3** Spoon half the corn bread batter into prepared skillet. Spread beef over batter. Top with onion, Cheddar and jalapeños.



**4** Spread remaining corn bread batter over filling, covering completely. Bake until browned on top and cheese is melted, about 50 minutes.