

Mimi's Jalapeno Corn Bread

Posted by Virginia Read

This recipe gets rave reviews every time I serve it. Its even better with the Bread and Butter Jalapenos.

2 Boxes of Jiffy Cornbread mix

2/3 cup of oil

4 eggs

1 can cream style corn

2 cups sour cream

1 medium onion chopped

2 cups grated cheddar cheese

1/4 cup chopped Bread and Butter Jalapenos or more, more is better

Pre-heat oven to 350 degrees

Combine all ingredients in a large mixing bowl and mix well. Pour into a 13 x 9 pan (can use a larger pan) that has been greased. Bake for 1 1/2 - 2 hours. Check after baking for about an hour. If necessary, cover edges with foil to prevent over browning along sides of dish.