

## **MEXICAN CORNBREAD**

### **Ingredients:**

1 package cornbread mix  
1 lb. breakfast sausage, browned and drained  
1 can cream style corn  
1 can Mexican style whole corn, drained  
1 lb. cheddar cheese, grated

### **Directions:**

Preheat oven to 425°. Grease an 8" iron skillet or 8" square pan and place in oven to preheat. Prepare cornbread according to package instructions. Add cream style corn and whole corn to cornbread and mix thoroughly. Pour half of the cornbread into preheated pan followed by sausage and cheese. Pour remaining half of cornbread over the top of the cheese. Bake 45 minutes or until top is lightly browned and set. Allow to set 10 minutes before serving.

Yield: 12 servings

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Intermediate – Main Dish