

Jalapeno Cornbread

½ cup milk	½ teaspoon salt
½ cup buttermilk (1 tablespoon vinegar the rest milk to fill a ½ cup)	1 cup cornmeal
1 large egg	½ cup all-purpose flour
2 tablespoons vegetable oil	2 tablespoons pimento
1 tablespoon granulated sugar	2 tablespoons minced jalapeño
2 teaspoons baking powder	2 tablespoons corn

Heat oven to 425 degrees Fahrenheit.

In medium bowl whisk together milk, buttermilk, egg, oil, sugar, baking powder, & salt. Add cornmeal and flour. Mix. Fold in pimento, minced jalapeño & corn. Pour into a greased pan. Bake 20 to 25 minutes.

Andrew Childress

Grain

Junior Division