

Seasonal Eating



Summer Corn Bread

- 2 tablespoons chopped onion
- 1 small jalapeño pepper, seeded and minced
- 4 tablespoons vegetable oil, divided
- 1 cup flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup milk
- 1 cup fresh or frozen (thawed) corn kernels
- 1/3 cup shredded medium Cheddar cheese
- 1/4 cup salsa
- 2 tablespoons minced chives

In a small skillet sauté the onion and jalapeno in 1 tablespoon oil until tender. Set aside to cool. In a large bowl, combine flour, cornmeal, sugar, baking powder and salt. In another bowl, whisk the eggs, milk and remaining 3 tablespoons oil. Stir in the corn, cheese, salsa, chives and reserved onion. Stir into the dry ingredients just until combined. Transfer to a greased 9 inch square baking pan. Bake at 425 degrees for 20-25 minutes or until a toothpick inserted near the center comes out clean and top is lightly browned. Serve warm.