

This recipe is from Nancy Slattery and is absolutely delicious!
She brought it to our Board Meeting Potluck and it was gone in a flash.

Mexican Spoon Bread

1/2 Lb. Butter ROOM TEMP.
1 cup sugar
4 eggs also must be at room temp.
1 (4 oz.) can diced Ortega green chilis
1 can creamed corn (16 oz)
1/2 CUP Grated Cheddar Cheese
1/2 CUP grated Monterey Jack cheese
1/2 cup Flour
1 Cup Yellow Cornmeal
4 teasp. baking powder

Cream butter, sugar and eggs. Add corn and green chili's and grated cheese. Set aside. Sift together flour, cornmeal and baking powder and then add to corn mixture and mix well. Pour into a well greased and floured dish. A 9 X 13 or a 7 X11 for a thicker bread. Bake @ 300 for aprox 45 min. Check in your oven, you don't want it to get too browned.