

House-Autry Mills

Bring Your Flavor: Cornbread Challenge

Third Place: Mary Boury, Girard, PA

Sweet and Savory cornbread

¼ cup oil
1 ½ cup buttermilk
2 eggs
1 cup crushed pineapple in syrup, drained
1 ½ cup diced ham
2 med. jalapeno peppers, seeded and finely diced
1 ¼ cup House-Autry yellow self-rising corn meal mix
¾ cup self-rising flour
2 Tab sugar
½ teas salt

6 fresh pineapple rings
2 Tbsp. butter

3 Tbsp. butter
2 Tbsp. brown sugar

Sauté pineapple rings in 2 Tab butter until golden brown.
set aside

Whisk together first 3 ingredients, stir in ham, crushed pineapple, and peppers.
Combine dry ingredients and stir into liquid mixture.

Melt 3 Tab butter in a round 10" cake pan. Sprinkle with 2 Tbsp. brown sugar and arrange pineapple rings in pan. Pour cornbread mixture over slices.

Bake in preheated 400* oven for 20-30 minutes, until cornbread is done.
Let cornbread rest in pan for 5 minutes then flip out onto serving dish.

Nice side dish for a holiday brunch, just a little sweet and a little spicy.