



## RECIPE OF THE MONTH

**RECIPE FOR:** MEXICAN SWEET CORN SPOONBREAD

### INGREDIENTS:

- 1 package Jiffy Corn Muffin mix
- 1 can (15.25 oz.) drained whole kernel corn
- 1 can (14.75 oz.) drained Mexicorn (corn with peppers)
- 1 stick unsalted butter, melted
- 1 cup sour cream
- 3 large eggs
- ½ teaspoon salt

### DIRECTIONS:

Preheat oven to 375°. Lightly grease a 2qrt baking dish with nonstick spray. Combine all ingredients and mix well. Pour batter into prepared dish. Bake 35-40 minutes, or until bread is set and golden brown. Servings equal 6 to 8.