

BBQ CORNBREAD submitted by Amy Callahan

1 lb ground meat or turkey	1 onion, chopped
1 bell pepper, chopped	1 can creamed corn, drained
1 can diced tomatoes, drained	1 box Jiffy cornbread mix
1 egg	1/3 cup milk
1/2 cup BBQ sauce	

Brown meat. Mix in onion, bell peppers, corn and tomatoes. Cook until veggies are soft. Add BBQ sauce and stir. In a separate bowl, prepare cornbread batter as directed on box and pour over meat mixture. Bake at 400° for 20 minutes or until top is golden brown.

10 inch Dutch oven - 17 top/ 8 bottom

12 inch Dutch oven - 19 top/ 10 bottom.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each month at Palmetto Island State Park



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