

BLACK EYED PEAS CORNBREAD submitted by Don & Betty Book

1 lb. Pork Breakfast Sausage	1 1/2 Tsp Lemon Juice in Milk
1 Chopped Onion	1/4 Cup Vegetable Oil
1 1/4 cup Self Rising Corn Meal	1 - 4 oz can Chopped Green Chili Peppers
1/4 cup Self Rising Flour	3/4 Cup Cream Style Corn
2 Slightly Beaten Eggs	2 Cups grated Cheddar Cheese
1 Cup of Butter Milk	1 - 15oz Can drained Black Eyed Peas

Preheat oven to 350°. Grease 13 x 9 x 2 in. pan. Cook sausage and onions in a large skillet until sausage is brown. In another bowl, beat eggs, buttermilk and oil together. Combine with dry ingredients. Add sausage, onions, chili peppers, corn, cheese and peas. Pour into prepared pan and bake for 50 to 55 min.

If cooking in a black pot, use a **12 quart Dutch oven** with 25 briquettes. 17 on top and 8 on the bottom. Cook for 45 min. to an hour or until golden brown.

Meeting, Greeting, Cooking & Eating

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



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