

CORNBREAD, SAUSAGE AND TOMATO PIE by Rogan & Terri Bird

Cornbread:

1/2 lb Italian sausage, casing removed	6 tbsp. olive oil	2 c. grape tomatoes, halved
1/2 c. chopped sweet onion	1 tbsp. sugar	1 tsp dried Italian seasoning
2 (7oz) Martha White Sweet Yellow Cornbread & Muffin Mix		1/4 c. grated parmesan cheese
1/2 c. milk	1/2 c. sour cream	3 large eggs, lightly beaten

Preheat oven to 375°. Brown sausage in a **10' cast iron skillet**. Drain on paper towels. Add 2 tbsp oil, tomatoes, onions, sugar & 1/2 tsp of Italian seasoning. Sauté til caramelized. Spread evenly in pan, then cover with sausage. Mix cornbread, cheese, milk, sour cream, eggs, 4 tbsp oil & 1/2 tsp Italian seasoning. Pour over sausage. Bake for 20-25 min until golden brown. Let stand 5 min & invert onto plate. Scrape onions & tomatoes onto top. Sprinkle with cheese & basil. Cut into wedges.

Garlic Cream Drizzle:

1/4 cup heavy cream, more if needed	2 garlic cloves, crushed	2 fresh basil leaves
1 tsp Martha White Self-rising enriched white cornmeal mix/Martha White plain enriched cornmeal mix		
1/4 cup sour cream	2 tbsp. grated parmesan cheese	1/4 tsp salt
1/4 tsp black pepper	shaved parmesan cheese & fresh basil leaves, for garnish	

Mix cream, cornmeal, garlic & basil in Microwave safe cup. Heat on high for 45-60 seconds, to boiling. Discard garlic & basil. Whisk salt, sour cream, pepper & cheese. Add to cream mix. Add cream if necessary to drizzle. Serve on side.

Gathering on the 3rd Saturday of each
month at Lake D'Arbonne State Park



1-318-2658100
helenhk@bellsouth.net

