***MEXICAN FLAG CORNBREAD***

2 C. flour

2 C. yellow cornmeal
2 Tbs. sugar
4 tsp. baking powder
1/2 tsp. chili powder
2 eggs, beaten
1 C. milk or more for consistency
1/3 C. oil

1/2 C. butter, melted

1-2 jalapeño peppers, chopped
1/2 C. sweet green pepper, chopped

1/2 C. sweet red pepper, chopped

1/2 C. onion, chopped
1 small can sweet corn kernels, drained
1 C. Monterey jack cheese, shredded

Sift dry ingredients together into a bowl. In another bowl, beat together milk, oil and eggs; beat in melted butter.

Add wet mixture into dry ingredients. Stir in remaining ingredients. Mix thoroughly. Adjust consistency with additional milk, if needed.

Pour into a greased 10” cast iron skillet. Bake in a preheated oven for 30 minutes at 400oF.