



Broccoli Cornbread

This recipe serves 8-10 people

- 2 - Boxes of Jiffy cornbread mix
- 1 - 8 oz. pkg. of cottage cheese
- 4 - Eggs
- 2 - Sticks of butter
- 1 - 8 or 10 oz. package of frozen chopped broccoli (thawed and finely chopped)
- 1 - tbs. dill weed - (optional) you can substitute with your favorite herb
- 1/3 - 1/2 cup of sugar – (optional) I always add sugar and most people like it

Preheat oven to 375°

Put cornbread mix into the bowl. Mix in the Dill Weed; sugar; eggs; cottage cheese; and the thawed broccoli. Make sure to chop the broccoli after you thaw it out, finer is better.

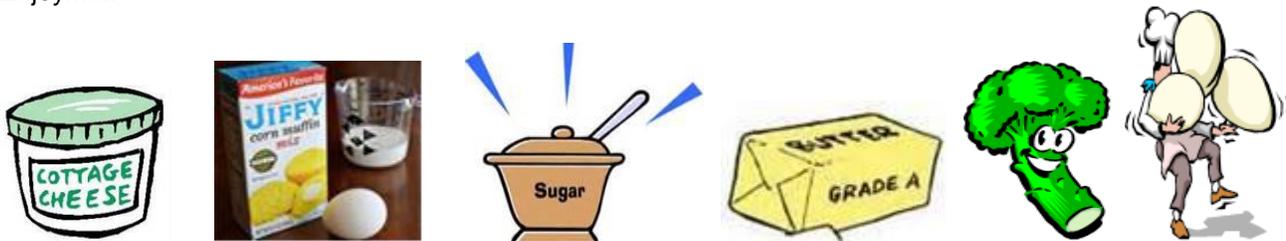
Next melt the butter in a 9" x 13" clear Pyrex dish while you are mixing all the other ingredients. Pour all the butter into the cornbread mixture, leaving just a little bit on the sides and bottom of the dish to keep bread from sticking. After you thoroughly mix the butter with the cornbread mixture, pour the mixture into the Pyrex dish and place in oven on bottom rack until bread is brown on the bottom, approximately 25-30 minutes, it varies by stove/oven. Then move the dish to the top rack and cook until the top of the bread is brown. *"the way you like it", approximately 10-15 minutes longer.*

Optional Glaze: In your microwave melt 3 Tbs. of butter with 3 Tbs. of honey, good and hot; with a pastry brush, brush this hot glaze over the top of the cornbread soon after you remove the cornbread from the oven. Let it cool for 5-10 minutes and then cut the cornbread in small squares. You guests will love it

The cooking time will vary by temperature and stove. The bread will be moist and delicious. If you only want to serve four people reduce everything by 1/2 and use an 8 x 8 clear Pyrex dish. Also mini muffins are great way to enjoy this recipe

Once you eat this cornbread you will enjoy no other as much.

Enjoy!!!!!!



You should also try using the mini muffin pans, they are great appetizersmouth size treats.

Try it this way first and then you can experiment with finely diced Jalapeno peppers or whole kernel corn. (FYI, my wife always says "if the original recipe works why screw up a sure thing")

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