

Skillet Jalapeno Beer Cornbread

Ingredients:

- 1 cup all-purpose flour
- 2 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 3 eggs
- 1 cup beer, your choice
- 1/2 cup cream-style corn
- 1/2 cup vegetable oil, plus more for skillet
- 2 teaspoons jalapeno pepper, seeded, minced
- 8 oz. cheddar cheese, shredded



Oil a cast iron skillet and place it in a pre-heated 400°F oven while mixing the ingredients as follows.

Mix together the flour, cornmeal, sugar and baking powder in a large mixing bowl. In a separate mixing bowl, add egg, beer, corn, vegetable oil, jalapeno pepper and cheese and mix well by hand. Fold the wet mixture into the dry mixture and stir to blend until smooth. Pour into the warmed cast iron skillet and bake for 25-30 minutes, or until done. Serves about 8.

Serve with honey butter if desired.