

CORN BREAD: MEXICO

- 1 c. cornmeal
- 1 c. buttermilk or 1 c. milk and 1 tbsp. vinegar
- ½ tsp. soda
- ½ tsp. salt
- ½ lge. can cream-style corn
- ½ c. corn oil or bacon grease
- 2 eggs
- ½ c. chopped onion
- 1 or 2 hot jalapeno peppers, cut into sm. pieces
- Grated cheese (opt.)

Combine cornmeal, milk, soda, salt, corn, oil and eggs; add onion and peppers. Pour half of mixture into deep baking dish and spread grated cheese on top. Pour remaining mixture on top of cheese. Bake for 40 minutes at 350 degrees. Yield: 6-8 servings.

Mrs. Sharon Winegar, 1st Coun.
Bryan Ward
College Station, Texas

CORN BREAD: MEXICO

- 2 c. cornmeal
- 1 c. milk
- ½ tsp. soda
- ½ tsp. salt
- 1 lge. grated onion
- 2 jalapeno peppers, chopped fine
- 2 eggs
- ¼ c. bacon grease, use half of grease for pan
- 1 No. 2 can creamed corn
- ½ lb. grated cheese

Mix all ingredients except cheese; pour half of mixture into hot greased skillet or 8 x 12 x 2-inch pan. Top with cheese; add remaining corn bread mixture. Bake at 350 degrees for 45 minutes to 1 hour. Yield: 8 servings.

Shirley Faye Forgy, Wk. Dir.
Tyler Branch
Tyler, Texas

CORN BREAD: MEXICO

- 1 ½ c. yellow cornmeal
- 3 tsp. baking powder
- ½ tsp. salt
- 2 eggs, beaten
- ⅔ c. vegetable oil
- 1 c. buttermilk
- 1 tbsp. chopped green pepper
- 1 can cream-style corn
- 1 c. grated cheese

Put all ingredients except cheese into bowl in order listed. Mix thoroughly. Pour half of batter into greased baking dish; sprinkle with half of cheese. Add remaining batter and top with remaining cheese. Bake at 350 degrees for 45 minutes.

Deloise Kearnl, Pres.
Cardston 3rd Ward
Cardston, Alberta, Canada

FRIED BREAD: MEXICO (SOPAIPILLA)

- 4 c. flour
- ½ c. shortening
- 4 tsp. sugar
- 2 tsp. baking powder
- Warm milk

Mix dry ingredients together; cut in shortening and add enough warm milk to make dough easy to handle. Roll out into a small pizza size; cut into four pie pieces. Put between foil and freeze. Cook in deep 450-degree hot fat until puffy and lightly browned. Serve as a bread or after the meal with honey and jam as a dessert. Yield: 6-8 servings.

Jamar Gill, Pres.
Castro Valley Ward
Castro Valley, California

GREEN CHILI CORN BREAD: MEXICO

- 2 c. cornmeal
- ¼ c. milk
- ¼ c. salad oil
- 1 can creamed corn
- 1 sm. can green chili
- 2 eggs
- 2 tsp. soda
- 2 tsp. baking powder
- 1 tsp. salt
- 1 tbsp. sugar
- 1 c. grated cheese

Stir all ingredients together. Bake at 400 degrees 25 to 30 minutes. Yield: 8 servings.

Sandra Carter
Glendale Ward
Peoria, Arizona

FRIED BREAD: MEXICO (SOPAIPILLAS)

- 2 tbsp. sugar
- 4 c. flour
- 1 tsp. baking powder
- 4 eggs
- 4 tbsp. lard
- Fat

Combine sugar, flour, baking powder, egg and lard; add enough water to make a medium dough. Let dough rise about 30 minutes. Roll to 1/4-inch thickness and cut into 2-inch squares. Fry in deep fat until brown, turning like doughnuts if necessary, being very careful not to puncture dough.

Carrie C. Lee, Pres.
Gila Branch Relief Soc.
Gila, New Mexico