Foreign Breads

Place on lightly king sheet. Place id; cover loosely. ce 10 minutes at g yolk and milk; ake 40 to 45 minbrown. Eggs will done.

Mae Mead, Pres. Rye Branch Rye, Colorado

ICO

een chilies ar cheese

and baking powder; r in cooled shortenp cheese. Pour into the top. Bake at s or until bread is

McGee, Vist. Tchr. Joseph City Ward oseph City, Arizona

XICO

nd salt into mixing mixture is crumbly. mixing just enough onto lightly floured smooth. Cover and tes; roll out into a ugh should be very s; drop a few squares Turn squares over uares puff evenly. side or until golden up like little pillows. ney. Yield: 20 serv-

Chapman, 2nd Coun. , Albuquerque Stake Grants, New Mexico

CORN BREAD: MEXICO

- 1 c. cornmeal 1 c. buttermilk or 1 c. milk and 1 tbsp. vinegar
 - 2 tsp. soda
 - 2 tsp. salt
- ½ Ige. can cream-style corn
 ½ c. corn oil or bacon grease

- 2 eggs
 2 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

1 ½ c. yellow cornmeal 3 tsp. baking powder ½ tsp. salt 2 eggs, beaten % c. vegetable oil 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 Kearl, Pres. Cardston 3rd Ward Cardston, Alberta, Canada

GREEN CHILI CORN BREAD: MEXICO

2 c. cornmeal ¾ c. milk ¼ c. salad oil 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

CORN BREAD: MEXICO

- 2 c. cornmeal
- 1 c. milk ½ tsp. soda
- 1/2 tsp. salt
- 1 Ige. grated onion 2 jalapeno peppers, chopped fine
- 2 eggs 4 c. bacon grease, use half of grease
- for pan 1 No. 2 can creamed corn
- 1/2 lb. grated cheese

Mix all ingredients except cheese; pour half of mixture into hot greased skillet or 8 x 12 x 2inch 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

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

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 1/4inch 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