

FOCUS ON: Texas Cornbread Mix

with Debbie J.,
Independent Distributor

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Texas Cornbread Mix makes a sweet, moist cornbread - great served with hot soup for a simple meal or with butter and honey for breakfast! However, me and my family have some great side dish ideas to share with you, making this mix very versatile and will have your family smacking their lips for more!



Idea: For A Soup party...

Make cornbread in mini muffins and use the small 6 muffin pans to serve from. Put a piece of cornbread in opposite corners and then 4 different soups for all of the guests to sample. It's fun & different!

Cornbread Salad

By: Debbie J.

12 pieces of bacon
2 medium onions – chopped
2 green peppers – chopped
4 tomatoes – diced
2 cups no fat miracle whip
1 Texas Cornbread Mix

1. Cook bacon and cool.
2. Prepare Texas Cornbread Mix according to package directions.
3. Mix all other ingredients together while cornbread is cooking. When cornbread has cooked; put directly into mixture while hot and stir. Makes a delicious side dish!

Debbie says... “Synde, our grand daughter loves to help cook. She has a cooking stool as she calls it and steps up to counter height to help use the mixes or to stir or even to mix with her hands (like meatloaf).” Thanks to Homemade Gourmet® we are using our leftovers and enjoying them all!!!

Jalapeño Cornbread

By: Debbie J.

1 Texas Cornbread Mix
2 eggs
1 cup milk (decrease amount by 1-2 tablespoons)
1 cup shredded cheese (cheddar or pepper jack)
1 jalapeño - take seeds out and dice (use more if you like it really spicy or use a 4-ounce can of green chilies - instead of the jalapeños)
1 can mexican corn (drained)

1. Preheat oven to 350 degrees.
2. Combine all ingredients in a medium bowl.
3. Pour mixture into greased mini muffin tins or 2 8X8 baking dishes and bake until golden brown.

Cornbread Dressing

By: Scott (Debbie's husband)

4 – 5 pieces of white bread laid out to dry overnight, then crumbled (2 days ahead works best)
1 Texas Cornbread Mix, prepared and crumbled
4 hard boiled eggs – chopped
4 pieces of celery – finely chopped
1 medium onion – finely chopped
2 raw eggs
2 cans chicken broth
2 tablespoons pepper and sage (more to taste)

1. Mix together crumbled bread, crumbled cornbread, hard boiled eggs, celery, onion, raw eggs, and chicken broth until well blended.
2. Stir in pepper and sage, add more as needed for your taste.
3. Bake at 350 degrees for 30- 45 minutes.

“My single mom finds it easier to make a batch of Homemade Gourmet's® cornbread using muffin tins rather than a whole pan, because it is much easier to freeze them and pull out only one or two for a meal for herself. The cornbread freezes better and stays together if it is baked in muffin tins. I think it is very important as a distributor to be able to offer as many possibilities to use with our mixes so we experiment all of the time to find new and exciting recipes!”

For a Quick Meal...

Our family uses our leftover Chili, Taco Soup and Western Meal that we made in the crock pot as a casserole. Put the left overs in a casserole dish and pour prepared cornbread mix over the top. Bake in the oven until the cornbread is browned & done. Serve hot. Your family will rave about it!