



Jalapeno Cornbread Poppers

Then you can lose control and dig in!

Servings: 12

- 12 Med/Large fresh Jalapenos
- 1 Box of Cornbread Mix
- 1 Cup Corn..fresh or canned is just fine
- 1 1/2 Cup Shredded Cheddar (1 cup for the batter..1/2 cup for sprinkling)



Slice each jalapeno down the center and carefully remove all the seeds and veins..set aside
In a medium bowl, mix up the Cornbread batter according to the box instructions, add in the Corn and 1 cup of the Cheddar

Fill each Jalapeno half with some batter, don't over fill them! Sprinkle them all with the remaining 1/2 cup of Cheddar.

Place them on a baking rack & sheet pan, bake them at 350 for about 15-20 minutes, or until the cornbread is firm and cooked through. They will be puffed and cheesy too!



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