

Churros – 1989 America's Best Recipes

1 cup sugar	1 Tbsp. sugar
2 tsps. ground cinnamon	½ tsp. salt
1 cup water	½ cup white cornmeal
2 Tlbsps. butter	½ cup all-purpose flour
2 Tlbsps. shortening	2 eggs, lightly beaten
	Peanut oil

Combine 1 cup sugar and cinnamon; set aside. Combine water, butter, shortening, 1 Tbsp. sugar, and salt in a large saucepan; bring to a boil. Add cornmeal and flour all at once, stirring vigorously over low heat about 1 minute or until mixture leaves sides of pan and forms a smooth ball. Remove from heat and cool slightly. Add eggs to flour mixture, beating with a wooden spoon until batter is smooth. Pour oil to a depth of 3 inches in a large Dutch oven; heat oil to 375 degrees. Fill a pastry bag fitted with star tip No. 4 with batter. Pipe batter in 8-inch-long strips into hot oil. Fry until golden brown, turning once. Drain on paper towels. Sprinkle cinnamon sugar over warm Churros. Serve immediately. Yield: about 2 dozen.

Cornmeal and Bacon Pancakes

1/3 cup yellow cornmeal	1 egg
1 cup all-purpose flour	1 ¼ cup milk
1 tsp. salt	1 Tbsp. bacon fat, melted
2 tsp. baking powder	2 strips bacon, cooked and crumbled

Mix cornmeal, flour, salt and baking powder. In a separate bowl, beat the egg. Add milk and then bacon fat. Stir this mixture slowly into the dry ingredients, mixing well. The batter should be fairly thin; add more milk if necessary. Mix in crumbled bacon. Cook pancakes in a skillet or on a griddle.

Cheddar Cornmeal Popovers – Cooking Club of America

1 cup milk	1 Tbsp. unsalted butter, melted
¼ tsp. salt	¾ cup bread flour
1 medium egg	¼ cup cornmeal
2 med egg whites	¼ cup shredded cheddar cheese

In a large bowl, combine milk, salt, egg and egg whites; whisk until combined. Whisk in melted butter. Add flour and cornmeal; whisk just until smooth. Do not overbeat. Stir in cheese. Let batter rest 30 min. Meanwhile, place oven rack in lower third of oven; heat to 325 degrees F. Spray 5 cups in popover pan with nonstick cooking spray. Pour batter into sprayed cups. Place in oven and immediately increase oven temp to 425 degrees F. Bake 20 minutes. Reduce oven temperature to 325 degrees F. and bake an additional 20 minutes or until golden brown and firm. Make a 1-inch slit in side of each popover with a sharp knife; bake an additional 5 minutes. Serve warm.

Cornmeal Scones

2 cups flour	1 tsp. ground cinnamon
1 cup cornmeal	¾ cup unsalted butter, cut in small pieces
1/3 cup granulated sugar	¾ cup currants, nuts, or dried fruit (opt.)
1 Tbsp. baking powder	1 cup buttermilk
½ tsp. baking soda	½ cup cornmeal
¾ tsp. salt	

Preheat oven to 425 degrees. Combine the flour, 1 cup cornmeal, sugar, baking powder, baking soda, salt and cinnamon. Cut the butter into the flour mixture with a pastry cutter until it resembles small peas. Mix in the nuts and/or fruit. Mix in the buttermilk and turn onto a board sprinkled with ½ cup cornmeal. Knead lightly, then roll out to about ½-inch thick. (Note: Try to keep the dough in as much of a square shape as possible to make for easier cutting.) With a knife or pizza cutter, cut the dough into triangles, squares or rectangles; cookie cutters may also be used. Place the scones on an ungreased cookie sheet and bake for 12 minutes, rotating the pan halfway through the cooking time to insure even baking. Serve with jam.

Squash Fritters

3 Tlbsps. vegetable oil	2 Tlbsps. grated onion
1 egg, beaten	2 Tlbsps. sour cream
2/3 cup milk	2 Tlbsps. finely shredded Parmesan
½ cup self-rising cornmeal	¼ tsp. cayenne pepper
1 cup packed grated yellow squash or zucchini	½ tsp salt
Prepared salsa	¼ tsp. black pepper

Combine 2 Tbsp. oil, egg, milk, cornmeal, squash, onion, sour cream, Parmesan, cayenne, salt and black pepper in a medium bowl; mix well. Add additional milk for a thinner consistency or another Tbsp of cornmeal if too runny. Heat remaining 1 Tbsp. oil in a large skillet over medium heat. Spoon ¼ cup batter per fritter into the skillet to make 4 fritters. Cook until golden, about 4 minutes on the first side and 2 minutes on the second side. Repeat with remaining batter. Serve with salsa. Serves 4 as an entrée; 8 as a side.

Note: During tomato season, make a fresh salsa from your favorite variety of tomatoes, red onion, jalapenos, garlic and fresh herbs. Try serving with a dollop of sour cream.

Cornmeal Scrapple – Taste of Home Magazine

1 cup cornmeal	8 oz. bulk pork sausage, cooked, drained and crumbled
1 cup milk	All-purpose flour
1 tsp. sugar	2 Tbsp. butter or margarine
1 tsp. salt	Maple syrup (optional)
2 ¾ cup boiling water	

In a saucepan, combine the cornmeal, milk, sugar and salt; gradually stir in water. Cook and stir until thickened and bubbly. Reduce heat; cover and cook 10 minutes longer or until very thick, stirring occasionally. Remove from the heat and stir in sausage. Pour into a greased 7 ½ x 3 ½ x 2-inch loaf pan (the pan will be very full). Cover with plastic wrap and refrigerate. To serve, unmold and cut into 1/3-inch slices. Dip both sides in flour. In a skillet, melt butter over medium heat; brown scrapple on both sides. Serve with maple syrup, if desired. Yield: 6 servings.

Cornmeal Toffee Cookies – BetterRecipes.com

¾ cup unsalted butter, softened	1 tsp. baking powder
¾ cup sugar	¼ tsp. salt
1 egg	2 tsps. vanilla
1 ½ cup flour	1 Tbsp. buttermilk
½ cup yellow cornmeal	½ - 1 cup crushed toffee pieces

Preheat oven to 350 degrees F. Cream butter and sugar in large mixing bowl. Add egg and beat well. Add rest of ingredients except toffee pieces and mix well. Fold in toffee pieces. Drop dough from a teaspoon onto a greased baking sheet. Bake for 12-15 minutes or until lightly browned around the edges.

Note: You may also replace toffee pieces with chocolate chips, peanut butter chips, raisins, or nuts. You can even mix them, as long as you don't add more than a cup altogether.

Lemon Chess Pie

1 (9-inch) deep-dish unbaked piecrust	3 eggs
1 egg white	2 tsps. lemon zest*
1 ½ cups sugar	3 Tlbsps. lemon juice*
2 Tlbsps. cornmeal	3 Tlbsps. butter, melted
1 Tbsp. all-purpose flour	3 Tlbsps. milk

Preheat oven to 400 degrees. Brush piecrust with egg white. Bake it for 10 minutes, remove from oven and set aside. Lower the oven temperature to 350 degrees. In a mixing bowl, combine the sugar, cornmeal and flour. Add the eggs, one at a time, beating well between each addition. Stir in the lemon juice, lemon zest, melted butter and milk. Mix well and pour into the piecrust. Bake for 45-50 minutes, until the center is set. Serve warm or cool with whipped cream. Yield: 8 servings.

**Note:* Use only fresh lemon juice and zest.

Homemade Corn Chips – Cooksrecipes.com

Vegetable shortening 2 Tblsp. nonfat dry milk
2 Tblsp. yellow cornmeal ½ cup water
1 cup yellow cornmeal ¼ cup vegetable oil
2/3 cup all-purpose flour 1 tsp. Worcestershire sauce
1 tsp. kosher salt Optional Seasonings: Garlic salt,
1 tsp. baking powder Onion salt, or Seasoning salt

Generously grease 2 large cookie sheets (see note) with shortening and sprinkle 1 Tblsp. cornmeal in each pan, gently tapping or shaking to distribute cornmeal evenly; set aside. Combine 1 cup cornmeal, flour, salt, baking powder and dry milk in a mixing bowl. In a glass measure, combine the water, oil and Worcestershire sauce, mixing well. Make a well in the center of the dry mixture and pour the liquid mixture into the well; Stir mixture with a fork to mix well. Turn dough out onto a lightly floured surface and knead until dough is smooth, about 1 minute. Divide dough in half and place each dough half on the prepared cookie sheets. Using a floured rolling pin, roll the dough directly onto the cookie sheets to spread very thinly, about 1/16-inch thickness. Sprinkle lightly with desired seasonings and roll-over lightly with the rolling pin to press seasonings in. Using a pizza cutter or a very sharp knife, cut dough into squares, triangles or other desired shapes. Bake at 350 degrees F. for about 12 minutes, or until lightly browned. Allow to cool completely on cookie sheets. Store tightly sealed to retain crispness. Makes about 12 oz. of chips.

Note: Because dough is rolled inside the pans, it is best to use flat, side-less cookie sheets. If such pans are not available, then turn over sided baking sheets and use the bottoms.

Cooked Cornmeal Mush – Michigan State University Ext. Service

1 cup white or yellow cornmeal 3 cups boiling water
1 cup cold water 3 Tblsp. nonfat dry milk (opt.)
½ tsp. salt

Mix cornmeal, cold water, and salt in a bowl. Bring water to a boil in a 2-quart saucepan. Slowly stir cornmeal mixture into boiling water. Cook and stir until thick. Lower heat. Cover and cook 15 minutes, stirring as needed to prevent sticking. For added nutritional value, add 3 Tblsp. nonfat dry milk during last few minutes of cooking.

May be served with: Cold or warm milk
Raisins or cut-up dates or figs
Cinnamon-sugar mixture
Honey, syrup, jam or preserves

Variation: Fried Cornmeal Mush

Pour hot cooked cornmeal mush into a loaf pan. Cool until firm. Remove mush from pan and cut in slices. Fry slices in heated, lightly greased frying pan until brown on both sides. If desired, serve with honey, syrup or molasses.

Corny Fritters – Purdue Ward Cookbook

½ cup cornmeal 2 tsp. salt
1/3 cup sugar 1 ¼ cup milk
1/3 cup vegetable oil or shortening

Cook the above ingredients together in double boiler or heavy pan until thick, stirring occasionally. Cool until lukewarm.

Add to the above mixture:

¾ cup creamed corn 2 eggs slightly beaten
1 pkg. active dry yeast, softened in ¼ cup lukewarm water

Note: Try putting the creamed corn in a blender before using it.

Add enough flour (5-6 cups) to make a stiff dough. Knead until smooth. Let rise until doubled in bulk.

For Fritters: Roll out dough on greased surface and cut with small cutter. Drop into hot oil and cook until brown, turning once. Drain on paper towel, roll in powdered sugar. Serve hot with any meal.

For rolls: Make as Parkerhouse rolls, bake at 400 degrees F. about 15 minutes. Makes 40 rolls. This mixture is also good baked in loaf pans.

Soft Corn Tortillas – Purdue Ward Cookbook

Combine in bowl: 1 cup all-purpose flour 1 egg
½ cup cornmeal 1 ½ cups cold water
¼ tsp. salt

Beat above ingredients until smooth. Spoon 3 Tblsp. batter onto moderately hot ungreased griddle to make a very thin 6-inch pancake. Turn tortilla over when edges begin looking dry, but not brown. Cook other side. Keep warm between towels in warm oven.

Cornmeal Cherry Cookies – Martha Stewart Living

1 cup all-purpose flour ¼ cup sugar
½ cup yellow cornmeal ½ tsp. vanilla
½ tsp. baking powder 1 large egg
1/8 tsp. salt Zest of 1 orange
6 Tblsp. unsalted butter, softened
¼ cup dried cherries or cranberries, chopped

In a medium bowl, whisk together flour, cornmeal, baking powder and salt. Set aside. With an electric mixer, cream butter and sugar until light and fluffy. Beat in vanilla, egg, and orange zest. With mixer on low, gradually add flour mixture; beat until just combined. Stir in cherries.

Transfer dough to a lightly floured surface; pat into an 8x2-inch log. Wrap dough in parchment; form it into a rectangle by flattening the top and sides with your hands. Twist ends of parchment to seal. Refrigerate until firm, at least 1 hour.

Preheat oven to 350 degrees F. Line 2 baking sheets with parchment. Slice dough ¼-inch thick, rotating log ¼ turn after each slice. Place ½ inch apart on baking sheets. Bake, rotating sheets halfway through, until cookies are firm to touch, 10-12 minutes. Cool cookies on wire rack. Store in airtight containers at room temperature up to 1 week. Yield: 32 cookies.

Cornmeal Pizza Crust

1 cup water (110-115 degrees) 1 Tblsp. cornmeal
¼ tsp. salt 2 Tblsp. sugar or honey
2 ½ cups all-purpose flour 2 tsps. active dry yeast
1 cup cornmeal

Measuring carefully, place all ingredients except 1 Tblsp. cornmeal in bread machine pan. Set at basic dough cycle and press start. After first rise, remove dough from bread machine pan and let rest 2-3 minutes. Pat and gently stretch dough into a 14 to 15-inch circle.

Spray a 14-inch pizza pan with nonstick cooking spray; sprinkle pan with remaining 1 Tblsp. cornmeal. Press dough into pan. Follow topping and baking directions for pizza.

Orange Cornmeal Cake – Martha Stewart Living

½ cup olive oil (plus more for the pan) ½ cup yellow cornmeal
2 large eggs 2 tsps. baking powder
1 1/3 cup sugar, divided 1 tsp. salt
½ cup orange juice Zest of 1 orange
1 ¼ cup all-purpose flour Orange segments for garnish

Preheat oven to 375 degrees F. Brush bottom and sides of an 8-inch round cake pan with olive oil; line bottom with a round of waxed paper or parchment paper, and brush paper with oil.

In a large bowl, whisk together ½ cup olive oil, eggs, 1 cup sugar and orange juice until smooth. Add flour, cornmeal, baking powder, salt and orange zest; whisk gently to combine.

Pour batter into prepared pan; sprinkle top evenly with remaining 1/3 cup sugar (topping will be thick). Bake until cake begins to pull away from sides of pan and a toothpick inserted in center comes out clean. 35-40 minutes.

Cool in pan 20 minutes. Run a knife around edge of cake; invert cake gently onto a plate, and remove parchment paper. Re-invert cake onto rack to cool completely. Serve with orange segments, if desired. Serv.

Tamale Pie – Sue Richins

1 lb. ground beef
1 cup chopped onion
1 cup chopped green pepper
2 (8 oz.) cans tomato sauce
1 (12 oz.) can whole kernel corn,
drained (1 ½ cups)
* * *

½ cup ripe olives, chopped
1 clove garlic, minced
1 Tbsp. sugar
1 tsp. salt
2 to 3 tsps. chili powder
Dash pepper

6 oz. sharp process American cheese, shredded (1 ½ cups)
¾ cup yellow cornmeal
½ tsp. salt
2 cups cold water
1 Tbsp. butter or margarine

Cook meat, onion, and green pepper in a large skillet until meat is lightly browned and vegetables are tender. Stir in tomato sauce, corn, olives, garlic, sugar, 1 tsp. salt, chili powder and pepper. Simmer 20 to 25 minutes, or until thick. Add cheese; stir till melted. Turn into a 9x9x2-inch greased baking dish.

Stir cornmeal and ½ tsp. salt into cold water. Cook, stirring constantly, till thick. Add butter or margarine; mix well. Spoon over hot meat mixture.

Bake at 375 degrees F. for about 40 minutes. Serves 6

Over-Easy Green Chile Enchiladas – Bert Greene's Grains Cookbook

2 Tblsps. olive oil
1 small yellow onion, chopped
2 cloves garlic, minced
1 Tbsp. chopped canned jalapeno peppers
2 (4 oz.) cans chopped green chilies
2 tomatoes, peeled, seeded, and chopped
(about 1 cup)
½ tsp. ground cumin
1 tsp. finely chopped fresh cilantro
1 cup shredded cooked pork or chicken
Vegetable oil
10 Phony Tortillas (*recipe follows*)
1 cup grated Monterey Jack cheese
Sour cream
Shredded lettuce

Preheat oven to 350 degrees F. Heat the oil in a large skillet over medium-low heat. Add onion; sauté 2 minutes. Add garlic and jalapeno; sauté 3 minutes longer. Stir in green chilies, tomatoes, cumin and cilantro. Raise heat to medium and cook, stirring occasionally, 5 minutes. Stir in the meat; cook 2 minutes. Remove skillet from heat.

Heat 1 inch of vegetable in another large skillet over medium heat. Carefully dip each Phony Tortilla into the hot oil for a few seconds only. Transfer the fried tortillas to paper towels.

Fill each tortilla with the meat mixture and roll up. Place them in a lightly greased baking dish. Sprinkle with cheese and bake 10 minutes. Serve with sour cream and shredded lettuce. Makes 10 enchiladas.

Phony Tortillas – Bert's note: *These quasi-tortillas are better than any of the commercial varieties you will find on a supermarket shelf and easier to make than scrambled eggs!*

1 cup yellow cornmeal
½ tsp. salt
½ cup bread flour

1 egg, lightly beaten
2 cups water

Combine cornmeal, salt and flour in a large bowl. Stir in egg and water until smooth. Heat a lightly greased 6-inch non-stick skillet over medium heat. Spoon 3-4 Tblsps. batter into the hot pan. Turn and twist immediately to cover bottom of pan (like a crepe). Cook 30 seconds, flip and cook other side. Do not brown the tortilla. Place the cooked tortilla on a sheet of paper towels. Repeat process, layering the cooked tortillas in paper towels, until all the batter is used up. Makes about 20 tortillas.

Note: These tortillas may be stored several days in a plastic bag in the refrigerator or frozen.

Bill's Jalapeño Cornbread – Mary Christiansen

1 cup yellow corn meal
1 medium onion, diced
½ cup white flour
½ cup vegetable oil
2 tsp. granulated sugar
1 cup creamed corn

2 eggs
¼ tsp. baking powder
4 oz. sharp cheddar cheese, grated
1 tsp. salt
1 cup milk
2 or 3 jalapeño peppers, finely diced

Mix all ingredients together. Put in a buttered 9x13-inch pan and bake at 450 degrees F. for 29 minutes.

Georgia Lemon Pecan Pie – Bert Greene's Grains Cookbook

1 Gilded Cornmeal Pie Crust (*recipe follows*)
4 eggs
2 cups sugar
¼ cup milk
1 Tbsp. yellow cornmeal
1 Tbsp. all-purpose flour

Zest of 1 lemon
Juice of 1 lemon
¾ cup chopped pecans
8 Tblsps. unsalted butter, melted

Preheat oven to 325 degrees F. Roll out the pie crust dough (*see recipe below*) and line a 10-inch glass pie plate with it. Trim and flute the edges.

Beat the eggs in a large mixing bowl until light. Slowly add the sugar, beating until the mixture is light and fluffy. Beat in the remaining ingredients. Pour the filling into the prepared pie shell, and bake until it is golden brown and firm, about 45 minutes. Makes one 10-inch pie.

Gilded Cornmeal Pie Crust *recipe*:

1 ¼ cup all-purpose flour
½ cup yellow cornmeal
¼ tsp. salt
6 Tblsps. solid vegetable shortening, chilled

2 Tblsps. unsalted butter, chilled
3-4 Tblsps. cold water

Combine flour, cornmeal and salt in a large bowl. Cut in the shortening and butter with a pastry blender until the mixture has the texture of coarse crumbs. Add just enough cold water to form a fairly soft dough. Refrigerate 1 hour before using. Makes enough for one 9-11 inch single-crust pie.

Alaskan Gourmet Cornbread – 1991 America's Best Recipe Cookbook

2 ½ cups yellow cornmeal
1 cup all-purpose flour
1 Tbsp. plus 1 tsp. baking powder
1 tsp. salt
2 Tblsps. sugar
1 ½ cups milk

½ cup vegetable oil
3 eggs
2 cups shredded sharp Cheddar cheese
1 large onion, grated
1 (17 oz.) can cream-style corn
6 to 8 chopped green chilies

Combine cornmeal, flour, baking powder, salt, and sugar in a large bowl; stir well. Combine milk, oil and eggs in a medium mixing bowl; beat well at medium speed of an electric mixer. Add milk mixture, cheese, and remaining ingredients to cornmeal mixture, stirring just until dry ingredients are moistened. Pour batter into a greased 13x9-inch pan. Bake at 425 degrees F. for 25 to 30 minutes or until golden brown. Yield: 15 servings

Anadama Bread – 1988 America's Best Recipes Cookbook

1 Tbsp. yellow cornmeal
¾ cup boiling water
½ cup yellow cornmeal
¼ cup molasses
3 Tblsps. butter, softened

1 ½ tsp. salt
1 pkg. dry active yeast
¼ cup warm water (105 to 115 degrees)
1 egg
2 ¾ cups all-purpose flour, divided

Grease a 9x5x3-inch loaf pan. Sprinkle with 1 Tbsp. cornmeal. Set aside. Combine boiling water and next 4 ingredients; stir well. Let cool. Dissolve yeast in warm water. Add yeast mixture, egg, and 1 ¼ cups flour to cornmeal mixture; beat at medium speed of an electric mixer 2 minutes. Stir in enough remaining flour to make a soft dough. Place in prepared pan. Cover and let rise in a warm place until doubled in bulk, about 1 hour. Bake at 375 degrees for 50 to 55 minutes or until loaf sounds hollow when tapped. Remove bread from pan immediately and let cool on a wire rack. Yield: 1 loaf.

Cornmeal – Using Your Food Storage

Corn Dogs – Mary Christiansen

1 ½ cups flour	1 1/3 cups milk
2 Tblsps. sugar	1 Tblsp. salad oil
¼ teaspoon salt	1 lb. franks
1 ½ tsp. baking powder	½ cup flour
1 ½ tsp. dry mustard	Shortening for deep fat frying
¾ cup cornmeal	Wooden skewers
1 egg	

Sift together 1 ½ cups flour, sugar, salt, baking powder, and dry mustard. Stir in cornmeal. Beat egg; add milk and salad oil together. Add to flour mixture and stir well until blended. Stick wooden skewers into ends of franks. Wipe franks with dry cloth or paper towels. Dust with flour; then dip in batter. Drop into hot shortening (375 degrees F.) and deep fry until golden brown. Drain on absorbent paper towels. Serve hot. Yield: 10 – 12 corn dogs.

Note: Extra batter may be dropped by spoonfuls into hot fat to make hush puppies, or coat onion rings and deep fry for a side dish.

Cornbread-Jalapeno English Muffins - 1996 America's Best Recipes Cookbook

1 ¾ cups milk	2 tps. salt
¼ cup water	1 pkg. active dry yeast
1 Tblsp. margarine	6 jalapeno peppers, seeded and chopped
5 ½ cups all-purpose flour, divided	1 large egg
1 cup cornmeal	Cornmeal
2 Tblsps. sugar	

Combine first 3 ingredients in a saucepan; heat until butter melts, stirring occasionally. Cool to 120-130 degrees.

Combine 1 cups flour, 1 cup cornmeal, and next 3 ingredients in a large mixing bowl. Gradually add milk mixture to flour mixture, beating at high speed of an electric mixer. Beat 2 additional minutes at medium speed. Add 1 cup flour, jalapeno peppers, and egg; beat well. Gradually stir in enough remaining 3 ½ cups flour to make a soft dough.

Turn dough out onto a floured surface, and knead until smooth and elastic (about 10 minutes). Place in a well-greased bowl, turning to grease top. Cover and let rise in a warm place (85 degrees), free from drafts, until doubled in bulk (about 1 hour). Punch dough down; cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk.

Punch dough down again; turn out onto a lightly floured surface, and knead lightly 4 or 5 times. Divide dough in half. Turn 1 portion of dough out onto a smooth surface sprinkled with cornmeal. Roll dough into a ½-inch thick circle; cut dough into rounds, using a 3-¼ inch biscuit cutter. Repeat procedure with remaining half of dough.

Sprinkle baking sheets with cornmeal. Place rounds, cornmeal side down, 2 inches apart on baking sheets (one side should remain free of cornmeal). Cover and let rise in a warm place for 30 minutes or until doubled in bulk. Using a wide spatula, transfer rounds, cornmeal side down, to a preheated, lightly greased electric skillet (350 degrees). Cook 5 to 7 minutes on each side or until golden. Let cool on wire racks. Yield: 16 muffins.

Jalapeno Fritters – 1997 America's Best Recipes Cookbook

1 cup all-purpose flour	2 ½ cups chopped fresh mushrooms
½ cup yellow cornmeal	1 ½ cups chopped onions
1 tsp. salt	½ cup seeded, chopped jalapeno peppers (about 5 large)
1 tsp. ground turmeric	¾ cup sour cream
1 tsp. ground coriander	Vegetable oil
1 tsp. ground cumin	Sour cream
1 tsp. chili powder	

Combine first 7 ingredients in a large bowl. Add mushrooms, onion, and jalapeno pepper; stir well. Add ¾ cup sour cream; stir until dry ingredients are moistened.

Pour oil to depth of 2 inches into a large Dutch oven; heat to 375 degrees. Carefully drop batter by heaping tablespoonfuls into hot oil, cooking 5 to 6 fritters at a time. Cook about 3-4 minutes or until golden, turning once. Drain well on paper towels. Serve warm with additional sour cream. Yield: 3 dozen.

Confetti Muffins – 1996 America's Best Recipes Cookbook

1 ½ cups all-purpose flour	1 large egg, lightly beaten
1/3 cup yellow cornmeal	1 1/3 cups buttermilk
1 tsp. baking powder	1 cup (4 oz.) shredded Cheddar cheese
½ tsp. baking soda	½ cup finely chopped sweet red pepper
2 tps. sugar	1/3 cup thinly sliced green onions
¼ tsp. ground red pepper	

Combine first 6 ingredients in a large bowl; make a well in center of mixture.

Combine egg and buttermilk; add to dry ingredients, stirring just until moistened. Stir in cheese, sweet red pepper, and green onions. Spoon into greased muffin pans, filling ¾ full. Bake at 425 degrees F. for 20 to 22 minutes or until golden. Remove from pans immediately. Yield: 1 dozen.

Old Virginia Spoonbread – 1997 America's Best Recipes Cookbook

4 cups milk	3 Tblsps. margarine or butter
1 cup white cornmeal	4 large eggs, well beaten
1 ½ tps. salt	

Place milk in top of a double boiler, bring water to a boil. Heat milk until tiny bubbles begin to appear around edges of pan. Gradually add cornmeal, stirring constantly with a wire whisk. Add salt and butter. Cook, stirring constantly, 10-12 minutes or until butter melts and mixture is very thick.

Gradually stir about ¼ of hot mixture into eggs; add to remaining hot mixture stirring constantly. Spoon mixture into a lightly greased 2-quart baking dish or soufflé dish. Bake at 425 degrees F. for 40-45 minutes or until golden. Serve with additional butter. Yield: 10 servings.

Cornbread – Autumn Christiansen (Similar to Marie Calendar's)

2 cups Bisquick	½ cup margarine, melted
4 tablespoons cornmeal	3 eggs
¾ cup sugar	1 cup milk
1 teaspoon baking powder	

Combine all dry ingredients in a bowl. Add rest of ingredients and mix just until combined. Pour into a greased 9x13-inch pan. Bake at 350 degrees F. for 30 to 35 minutes or until center springs back when touched.

Cornbread - Pam Conover

1 cup butter, melted	1 tsp. baking soda
1 1/3 cups granulated sugar	2 cups cornmeal
4 eggs	2 cups all-purpose flour
2 cups buttermilk	1 tsp. salt

Mix all ingredients together in a large bowl. Batter will be thick. Pour batter into a 9x13 inch pan that has been sprayed with non-stick cooking spray. Bake at 375 degrees F. for 30 minutes.

Cornmeal Strawberry Cake – AllRecipes.com

1 1/3 cups cornmeal	1 ¼ cups granulated sugar
2/3 cup all-purpose flour	4 eggs
½ tsp. salt	1 tsp. vanilla extract
1 tsp. baking powder	½ cup vanilla or plain yogurt
¾ cup unsalted butter	1 cup sliced fresh strawberries

Preheat oven to 350 degrees F. Grease and flour a 9-inch round cake pan. Sift together the cornmeal, flour, salt and baking powder. Set aside.

In a medium bowl, cream together sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla. Add the dry ingredients alternately with the yogurt, stirring after each addition. Finally, fold in the strawberries. Pour the batter into the prepared pan.

Bake for 45 to 50 minutes until a toothpick, inserted, comes out clean. Cool cake in the pan on a wire rack for 30 minutes, then invert onto a serving place. Serve with ice cream or whipped cream.