

CHAR'S CAJUN/MEXICAN CORNBREAD

Things you will need:

- **3 boxes of cornbread mix (Jiffy is what I use)**
- **1# ground beef**
- **1# ground sausage**
- **Cajun seasoning**
- **1 large onion, chopped**
- **1 large bell pepper, chopped**
- **1 TB minced/chopped garlic**
- **8 ounces of block American Cheese, shredded**
- **1 14 oz. can of whole kernel corn (drained)**
- **1 14 oz. can of creamed corn**
- **1 14 oz. can of chili (without beans)**
- **1 10 oz. can of diced tomatoes and green chilies (Rotel type) (drained)**
- **1 large rectangle baking dish**

Brown ground beef and ground sausage, drain. Add seasoning, chili, diced tomatoes, and veggies and simmer till veggies are tender. Prepare cornbread mixes per directions on box. Add corns and cheese and mix well. Add meat mixture when done to the cornbread mixture and mix well. Pour into greased dish and bake at 350 until golden brown and firm (approx. 45 minutes to an hour). Enjoy!