

# Recipes from **Chef William**



## *Tequila Cactus Salsa-Cheddar Cornbread*

1. 2 C. self-rising yellow cornmeal mix
2. ¼ C. vegetable oil
3. 1 egg, lightly beaten
4. 1 C. sour cream
5. ½ C. milk
6. 1 (8.5-ounce) can whole-kernel yellow corn, drained
7. 1 C. *Chef William Tequila Cactus Salsa*
8. C. shredded Cheddar cheese

Preheat oven to 400 degrees. Lightly grease a divided cast-iron skillet and place in hot oven.

In a large mixing bowl, combine cornmeal mix, oil, egg, sour cream, and milk. Stir until ingredients are just blended. Add corn, salsa, and cheddar cheese; stir. Spoon mixture into hot skillet. Bake for 30 to 35 minutes, or until golden brown.