

Spoon Bread

Ingredients

- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1 Cup Of Very Cold Milk
- 3 Egg Separated
- 2 Cup Milk
- 1 Cup Cornmeal
- 1/2-1 Cup Chopped Green Chilies (Canned)

Directions

In a saucepan, stir 2 cups milk into cornmeal.

Cook, stirring constantly until very thick.

Stir in 1 cup milk, butter, and baking powder.

Stir about 1 cup of this mixture into beaten egg yolks.

Return all to saucepan.

Gently fold in egg whites (stiffly beaten) and chilies.

Remove from heat.

Bake in a 235 degree oven for 50 minutes in greased, 2-quart casserole (loaf pan).

Immediately slice and serve with butter and green chili taco sauce, can add fried eggs to the side.

OPTION: grate cheddar over sauce.