

## Mama's Cajun Cornbread

This recipe is very special to us because it is our mother's recipe. Of all her recipes, Mama's Cajun Cornbread is probably her most recognized recipe. Any time there is a gathering or some sort of family event, she makes her famous cornbread and it isn't long before the whole tray is gone. You have to move quickly when she places her cornbread on the serving table or you'll come up empty handed. We have a feeling your family and friends will have to do the same if you bring this dish to your next gathering. Enjoy!

### Ingredients:

- 1 cup smoked tasso or smoked ham, diced
- 1 cup smoked sausage, diced
- 1 cup yellow cornmeal
- 1 Tbsp. Slap Ya Mama Original Blend Seasoning
- 1 tsp. baking soda
- 1 cup milk
- ½ cup vegetable oil
- 1 can cream style corn (14.75oz)
- 2 eggs, beaten
- 10oz mild cheddar cheese, shredded
- 3 jalapenos, diced
- 1 onion, diced
- 1 bell pepper, diced

### Directions:

Preheat oven to 350 degrees Fahrenheit.

In a medium sized pan, sauté tasso and sausage over medium heat for about 3 minutes or until browned. Set aside.

In a large bowl, combine cornmeal, Slap Ya Mama Original Blend Seasoning and baking soda. Using a fork, mix well. Add in milk, vegetable oil, corn and eggs; mix well. Stir in remaining ingredients, making sure it's evenly mixed.

Butter the bottom and sides of a 9" x 13" baking pan. Pour mixture into pan, making sure to spread evenly. Bake at 350 degrees Fahrenheit for 55 minutes. Let cool for 30 minutes before serving. Enjoy!