

Chili Corn Bread Salad

submitted by Kay Jones

1 pkg. 8 1/2 oz cornbread/muffin mix
1 4 oz. can chopped green chilis
1/8 t. ground cumin
1/8 t. oregano
Pinch sage
1 c. mayo (I used fat free)
1 c. sour cream (I used fat free)
1 envelope ranch salad dressing mix
2 cans whole kernel corn, drained
2 cans pinto beans, rinsed and drained
3 med. tomatoes, chopped
1 c. chopped green pepper
1 c. chopped green onions
2 c. (8 oz.) shredded cheddar cheese

Prepare cornbread mix, bake in 8 in. pan at 400 degrees for 20-25 min. Cool.

In small bowl, combine mayo, sour cream, dressing mix, cumin, oregano, sage and chilis. Set aside.

Crumble half the cornbread into a 9x13 dish. Layer half beans, mayo mix, corn, tomatoes, green pepper, onions and cheese. Repeat layers. Cover and refrigerate for 2 hours.

You can add 4-6 slices of crisp bacon if you wish.

I only made half a recipe for the Bernina luncheon.

Kay