

Spicy Cornbread

1 pound Owens Country Sausage, regular

2/3 c. milk

3 green onions with tops, chopped

1/2 c. thick and chunky picante sauce

1 1/2 c. biscuit mix

1 egg, slightly beaten

1 c. cornmeal

2 tsp. hot pepper sauce or to taste

1 c. grated Longhorn cheese

1 jalapeno pepper, seeded and chopped(optional)

Makes 12 side-dish servings

Preheat oven to 400° F. Crumble sausage into large skillet. Add onions. Cook over medium heat until sausage is browned, stirring occasionally. Drain off any drippings. Place sausage mixture in large bowl; add remaining ingredients, mixing well with wooden spoon. Spread mixture evenly into greased 11x7-inch baking dish. Bake 20 minutes. Cool on wire rack 20 minutes before cutting into squares. Serve warm or at room temperature. Refrigerate leftovers.

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