



FEAST'S SIGNATURE CORN BREAD

INGREDIENTS

1 pkg. Jiffy corn muffin mix	1 small white onion, thinly sliced
1/4 cup plus 1-1/2 TBSP milk	1 cup grated cheddar cheese
1 TBSP tabasco sauce	1/2 cup sour cream
1 cup creamed corn	1/2 cup mayonnaise
1/4 cup butter, melted	

DIRECTIONS

- 1 Preheat oven to 400° or 425° F. Grease muffin tin with cooking spray or line with paper liners.
- 2 In a large bowl, combine the first 5 ingredients. Mix well. Fill tins 1/2 full.
- 3 In another bowl combine the remaining ingredients, and mix well. Top each muffin with this mixture to fill pan. Bake for 30 minutes.