

Cheesy Cornbread

You can use cornbread mix but this mix is my recipe

1 cup yellow cornbread
1 cup flour
¼ cup sugar
4 teaspoons baking powder
½ teaspoon salt
1 egg
1 cup milk
¼ cup shortening oil
½ cup shredded cheddar cheese
1 cup cream style corn

Mix all ingredients and bake at 400° for about 25 minutes in large square pan.

(You're going to want make Shrimptation and pour on top of Cheesy Cornbread!)

Shrimptation

The Sauce:

1 ½ lbs. cooked shrimp
½ cup chopped onion
½ cup chopped bell pepper
2 tablespoons butter
2 tablespoons flour
¼ teaspoon salt
1 can (1 lb.) tomato wedges
¼ cup ketchup
¼ teaspoon Tabasco Sauce

Sauté onion and bell pepper in butter. Stir in flour and salt. Fold in tomato wedges, ketchup and Tabasco sauce. Cook over low heat till sauce is thickened, stirring often. Add shrimp and heat through.

To serve, spoon shrimp sauce on cheesy cornbread. Use juice from tomatoes as desired.