

## Crawfish or Shrimp Cornbread

2 cups Plain Yellow Corn Meal  
1 tbsp Salt  
1 tbsp Baking Soda  
2 lbs Crawfish or Shrimp  
2 cans Creamed Corn  
1 Medium Onion Chopped  
1 bunch Green Onions Chopped  
¼ cup Bell Pepper Chopped  
½ cup Mild Jalapeno Pepper Chopped  
6 Eggs  
16 oz Shredded Cheddar Cheese  
2/3 cup Oil

Preheat oven to 350. Grease a 11x13 glass baking pan. Mix dry ingredients and set aside. Combine remaining ingredients and combine with dry ingredients. Pour into pan. Bake for 55 minutes until golden brown. Do not overbake.

Courtesy of  
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