



CORNY BEER BREAD WITH A MEXICAN TWIST

- 1 **TSG Beer Bread**
- 1/4 cup frozen corn
- 1 can chopped green chilies, drained
- 1/2 cup sharp cheddar cheese, shredded
- 2 **tbsp TSG Outrageously Garlic Seasoning Blend**
- 3 **tbsp melted butter or margarine**
- 1 **tbsp canola oil**
- 1 **skillet**

1. Heat oven to 375 degrees.
2. Put the canola oil into the skillet and place the skillet into the oven while it is heating up. This will heat the skillet along with the oven.
3. Prepare TSG Beer Bread as instructed on box. Add the corn, green chilies, and a ¼ cup of the sharp cheddar cheese. Mix all ingredients together.
4. When the oven is heated, remove the skillet and pour the batter into it. Sprinkle the remaining ¼ cup of cheese and the Outrageously Garlic on the dough and pour on the butter.
5. Bake in the oven for 45 minutes until crust is golden. If needed, add 5 minutes of time to get to the desired golden brown. Serve hot.