

## CHORIZO-BACON CHEDDAR CORNBREAD

### INGREDIENTS

5 oz bacon (approximately 4-5 strips), diced  
5 oz chorizo sausage, diced  
2 3/4 cups all purpose flour  
2 teaspoons baking powder  
1 tablespoon sugar  
1 teaspoon salt  
4 large eggs  
1/2 cup butter, melted and cooled  
1 cup milk  
1 15-oz can whole corn kernels  
1/2 15-oz cream style sweet corn  
1 cup cheddar cheese, grated

### DIRECTIONS

Preheat the oven to 350F. Grease a standard size (9 x 5 inches) loaf pan.

Fry the diced chorizo and diced bacon in a very hot pan until slightly crisp. Meanwhile, sift all the dry ingredients into a large mixing bowl. Beat together the eggs, butter and milk and pour into the dry ingredients. Mix well.

Fold in the corns, bacon and chorizo, and half of the grated cheese; pour into the prepared loaf tin. Sprinkle the remaining grated cheese over the loaf and place into the oven.

Bake for one hour to one hour and 15 minutes, until the loaf is golden brown and a skewer inserted comes out clean. If the loaf is browning too fast cover with aluminum foil and turn the heat down, but remove the foil with approximately 5 minutes remaining, to get the top nice and brown. Remove from the oven and allow to cool down for 5 minutes before removing from the pan. Best to let cool completely before slicing.

Makes 1 standard loaf size