

# *“Everything’s In There” Cornbread*

## Ingredients

1 lb. spicy ground pork sausage  
1 medium diced onion  
1 c. white cornmeal  
1/2 cup all-purpose flour  
1 tsp. salt  
1 tsp. baking soda  
2 eggs, lightly beaten  
1/2 c. vegetable oil  
1 16 oz. can black-eyed peas, drained  
2 c. shredded cheddar cheese  
1 4.5 oz. can chopped green chiles  
3/4 c. Crybabies  
1 c. buttermilk



[lucrybabies.com](http://lucrybabies.com)

## Preparation

Cook sausage and onion in a large skillet over medium heat for 5 minutes, stirring until sausage crumbles and is no longer pink. Drain.

Combine cornmeal, flour, salt and baking soda.

Stir together eggs, buttermilk and oil until combined.

Add dry ingredients, stirring until just moistened (batter will not be smooth). Add sausage mixture, peas and remaining ingredients to batter, stirring well.

Pour into greased 13 x 9 inch baking dish. Bake uncovered at 350 degrees for one-hour or until golden and set.

Yields 6 servings.