



EVER'MAN

EAT HEALTHY, EAT LOCAL

**Recipe Contest
Winner**

**Clint Morgan's
ZUCCHINI CORNBREAD**



Click on this Flyer to download this Recipe

Ingredients

- 1 Zucchini Diced
- ½ Red Bell Pepper Diced
- ½ Green Bell Pepper Diced
- ½ Sweet Onion Diced
- 1 Can Whole Corned Corn Drained
- 3 Cloves of Black Garlic
- 1 Teaspoon of Black Pepper
- 1 Teaspoon Garlic Powder
- 1 Cup of Cornbread Mix, Self-Rising
- 2 Eggs
- 1 Habanero Pepper or a Jalapeno Pepper
- ½ Cup of Buttermilk
- 2 Tablespoons of Grated Sharp Cheddar Cheese
- 1 Teaspoon of Olive Oil

Mixing Directions:

1. Add the Habanero or the Jalapeno pepper and buttermilk into a blender to liquify the ingredients.
2. Add eggs, zucchini, bell peppers, onion, whole corn, black pepper, black garlic, and garlic powder into the mixing bowl. Mix thoroughly.
3. Add the Cornbread mix, the buttermilk, and the Habanero emulsion into the mixing bowl. Mix thoroughly. If needed, add more buttermilk.

Cooking Instructions:

1. Preheat oven to 375°F and set oven to bake mode.
2. On the stove, preheat two iron skillets. Add 1 teaspoon of olive oil and dust with fry cornbread mix. When the skillets began to “smoke”, add the cornbread batter into the skillets. Put the skillets into the oven.
3. Cook the cornbread for about 25 minutes, or until the cornbread is golden brown. You can put on the broil setting for a couple of minutes to darken the cornbread. Remove skillets from the oven and add the cheddar cheese on top of the cornbread while it is hot.