

## Southern Cornbread Salad

### Cornbread

2 boxes Jiffy cornbread mix  
1 cup 2% milk  
1 raw egg, beaten

To make cornbread, mix together both boxes of cornbread mix, milk, and egg. Pour into 8x8-inch or 9x9-inch baking pan prepared with Pam cooking spray. Bake until golden brown—about 20-25 minutes at 400° in a conventional oven or 375° in a toaster oven. Cool completely.

### Additional ingredients:

1 bunch green onions, thinly sliced (*use the white part of the onion, as well as whatever parts of the green stalks are crispy*)  
1 cup diced celery  
1 15-oz can Kuner's brand Sweet Corn N Peppers Southwestern with Extra Crispy Corn, *well drained*  
¼ cup grape tomatoes sliced into quarters  
¾ cup mayonnaise  
1 cup grape tomatoes sliced in half



Crumble cooled cornbread into a bowl, leaving big chunks. Fold in onions, celery, well-drained corn, and tomato quarters. Gently fold in mayonnaise. Garnish entire top of salad with cut grape tomatoes, making a pretty pattern. Try not to serve this salad right away, but cover and refrigerate for at least an hour, but not more than two-three hours, allowing the flavor of the onions and celery to meld with the corn bread mixture.

### Footnotes about Southern Cornbread Salad:



*The original recipe called for 1 cup mayonnaise. Should your salad seem to be a bit dry, you may want to add an additional ¼ cup of mayonnaise.*

*If you can't find the Kuner's brand Sweet Corn N Peppers Southwestern with Extra Crispy Corn, use a different variety such as Green Giant Mexicorn (11 oz), or Corn Niblets, but expect a different taste.*