

THE *Dish*
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JULY 1, 2020



Dear Friends,

We've covered a lot of ground to get ready for the 4th! I've heard from so many of you about the EE recipes you're using and how you're getting ready in advance. YAY YOU!

Even though I shared the Jalapeño Cornbread recipe in last week's newsletter, which also featured the Ribs, this week's [video](#) will show you just how easy it is to whip up your own cornbread.

My favorite way to make this cornbread is in a cast-iron skillet. You can also make it in any baking dish or even in muffin tins. If you make it in muffin tins, your cooking time may be less.



Now, because I've already prepped and prepared almost everything in advance, I'm off to play 18! Wishing you a fun and ... *effortless* July 4th!

From our home to yours,

Dee Dee

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Jalapeño Cornbread

YIELDS 8 SLICES

Suzie Lambeth

INGREDIENTS

- 2 eggs, whisked
- 7 oz jalapeño pimento cheese, softened
- 1 tbsp grated onion
- 1 8.5-oz box Jiffy Corn Muffin Mix
- 1 11-oz can yellow corn, drained



[Printer-Friendly Recipe](#)

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“Thank you!! I’ll prepare this very perfect meal on the 4th!! Yum!”

LISA

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