

# Tonya's Cornbread Salad

Growing up here in the south, our family would have a couple of meatless meals a week during the hot summer months. Often our meals consisted of cornbread along side a bowl of pinto beans, garden fresh tomatoes, cucumbers, and fried corn. So it is no surprise that I am a huge cornbread fan. But I was very surprised last winter when Lynda requested I do a post on cornbread salad. Honestly – I'd never heard of cornbread salad, and I'd surely never, ever tasted it.

I thought I would have to try numerous recipes before I found one that was a hit here in our home. But sometimes, you hit a home run your first time at bat. Such was the case tonight when I tried Tonya's Cornbread Salad. WOW, is all I can say! Cornbread salad, where have you been all my life?

The kids LOVED this recipe and so did dear hubby. This salad could easily be a complete meal – just take a look at the ingredients. I've been told that the salad is even better the next day – IF there's any left. Seriously – this is a must try for all cornbread lovers out there!



## The Cornbread

Mix together in large mixing bowl:

- 2 cups self-rising cornmeal
- 1 egg
- 1 1/3 cup Milk
- 1/4 C Crisco oil
- 1/2 cup sour cream

Pour into a greased 9x13 baking pan. Bake cornbread at 425 degrees for 20-30 minutes or until cornbread is golden brown. Remove from oven and let cool. Break cornbread into small pieces and set aside.

## The Salad

In another bowl add:

- 1 cup chopped seeded tomatoes
- 1 cup chopped green onions
- 1 cup chopped sweet pickles
- 1 cup chopped bell pepper
- 1 can drained shoe peg corn
- 1 cup real bacon chopped into small pieces – divided (save half for topping)

Toss this with the crumbled, cooled cornbread

## The Dressing

In a medium sized bowl mix:

- 1 cup Hellman's mayo
- 1/2 cup O'Charley's Honey Mustard Dressing
- 1 Tablespoon sugar

Stir dressing into cornbread mixture then add:

1 c. shredded cheddar cheese

Pour into serving dish and garnish with remaining bacon.