

# Green Chile Bacon Cornbread

Green Chile Bacon Cornbread has just the right amount of bacon, chiles, and cheese. It's a great side with any meal.

 <b>Course</b>	Side Dish
 <b>Cuisine</b>	American/Southern
 <b>Keyword</b>	bacon, bread, cheese, quick bread
 <b>Prep Time</b>	15 minutes
 <b>Cook Time</b>	25 minutes
 <b>Total Time</b>	40 minutes
 <b>Servings</b>	20 servings
 <b>Calories</b>	309kcal
 <b>Author</b>	Paula



★★★★★  
5 from 17 votes

## Ingredients

- 6 pieces bacon cooked and chopped
- 2 and 1 cup cheddar cheese shredded
- 1 cup onion diced and sauteed
- 1 teaspoon black pepper
- 2 teaspoon garlic minced
- 2 and 1 cup cornmeal
- 1 cup all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon salt
- 4 cups buttermilk
- 4 large eggs beaten
- 8 tablespoon vegetable oil
- 8 ounce can chopped green chiles drain

## Instructions

1. Preheat oven to 435 degrees F.
2. Add 2 tablespoon oil to 12 inch cast iron skillet and saute onion. Remove from pan with slotted spoon. Then place skillet in oven to preheat.
3. In a bowl, mix cornmeal, flour, baking powder, and salt.
4. In another bowl, combine buttermilk, eggs, 2 tablespoons oil, onion, garlic, cheese and green chile.
5. Add wet ingredients to dry ingredients and stir to combine.
6. Pour into hot skillet.
7. Bake at 425 degrees F 25 to 30 minutes or until cooked through and browned on top.
- 8. Serve Hot**