

Black-Eyed Pea Salsa With Grilled Cornbread

2 (15.5 oz.) cans black-eyed peas, rinsed and drained
2 (11 oz.) cans Rotel tomatoes with juice
1 (11 oz.) can white shoe peg corn, drained
1 C fresh tomatoes, chopped
2 T cilantro chopped
2 T basil, chopped
½ bell pepper, chopped
1 bunch green onions, chopped
3 jalapeños, seeded and chopped
1 envelope Italian Salad Dressing mix
1 t. cumin
1 t. garlic salt

Mix all ingredients in a large bowl and chill for several hours. Check seasonings and adjust. Serve with grilled cornbread. Yield: about 8 cups

For the cornbread

2 eggs, lightly beaten
1 C buttermilk
½ C sour cream
1 C self-rising cornmeal
1 C plain flour
1 t. salt
1 t. sugar
6 T butter, melted and divided

Preheat oven to 400 degrees. Spread 2 T melted butter on the bottom and sides of a jelly roll pan. In a small bowl combine eggs, buttermilk, sour cream and 2 T melted butter. In another bowl mix the cornmeal, flour, salt, and sugar, then add buttermilk mixture and mix, but do not over mix. Pour mixture into jellyroll pan, spreading completely to the edges, and place in hot oven. Cool for 10-12 minutes until golden. Remove cornmeal from oven. Let cool. When cornbread has cooled, invert pan onto cutting surface and cut into 3" x 3" squares or small triangles. Brush with remaining 2 T butter. Heat grill to medium heat, or if using grill pan, heat to medium-high. Place cornbread squares on heated surface and grill lightly on both sides, just enough to leave grill marks. Serve with black-eyed pea salsa. Yield: 24 servings.