

Corn & Onion Spoonbread

1/2 tsp. dill weed
4 drops Tabasco
1/2 c. butter
2 onions (I love to use Vidalias and if I have a big one, I'll only use one)
1/4 tsp. salt
1 c. sour cream
1 - 14.75 oz. can cream style corn
1 egg, slightly beaten
1/2 c. milk
2 c. shredded Cheddar cheese, divided
1 - 8.5 oz. package cornbread mix

In a large skillet, saute onions in butter til clear. In a small bowl, combine the sour cream, milk, dill weed and salt. Stir in 1 cup of cheese. Stir in the onions. Set aside.

In a bowl, combine the egg, corn, cornbread mix and Tabasco. Pour into a greased 12" x 9" baking dish. Spoon onion mixture over top. Bake uncovered at 350 for 20 minutes. Sprinkle remaining cup of cheese on top and continue baking another 25 - 30 minutes until the top is set and lightly brown. Let stand 10 minutes before cutting.