

Olive Rosemary Corn Sticks



- 1 (6 oz.) pkg. MARTHA WHITE® Buttermilk Cornbread Mix
- 2/3 cup milk
- 2 tablespoons CRISCO® Oil
- 3 tablespoons chopped Kalamata olives
- 1/4 teaspoon dried rosemary or 3/4 teaspoon chopped fresh rosemary
- 2 tablespoons shredded parmesan cheese

- 1 . Heat oven to 450° F. Grease corn stick pan and place in oven to heat for 8 to 10 minutes. In a medium bowl, combine all ingredients, except cheese; stir until well blended. For thin crisp sticks, fill hot corn stick molds 1/3 full. For thicker corn sticks, fill molds 1/2 full. Sprinkle with cheese. Bake at 450° F. for 8 to 12 minutes or until brown.

10 to 14 corn sticks

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