

## Cornbread Supreme



### Ingredients

- 3 thick slices bacon
- 4 eggs
- 1/4 cup milk
- 1/2 cup butter, melted, cooled
- 1 package **Martha White® Buttermilk Cornbread Mix**
- OR 1 package Martha White® Cotton Country™ Cornbread Mix
- 6 dash hot pepper sauce
- 1 medium onion, chopped
- 10 ounces frozen chopped broccoli, thawed and well drained
- OR 10 ounces frozen spinach, thawed and well drained
- 1 pound shelled de-veined cooked shrimp, coarsely chopped
- 8 ounces finely shredded Cheddar cheese
- Chopped fresh parsley

### Preparation Directions

1. Heat oven to 375 degrees F. Cook bacon in 10 1/2-inch cast iron skillet until crisp. Drain on paper towel; cool. Crumble bacon; set aside.
2. Reserve 1 tablespoon bacon drippings; drain off remaining drippings from skillet. Wipe skillet clean with paper towel. Return reserved bacon drippings to skillet; place in oven to heat.
3. Beat eggs in large bowl. Add milk, butter, cornbread mix and hot pepper sauce; stir until well blended. Stir in onion, broccoli, shrimp and 1 1/2 cups of the cheese. Pour batter into hot skillet. Sprinkle remaining 1/2 cup cheese evenly over top.
4. Bake at 375 degrees F. for 30 to 35 minutes or until set and golden brown. Sprinkle with bacon and parsley.

**Prep Time: 20 min**

**Serving size: 8 servings**