

Delta Supper



Ingredients

- 3 tablespoons **Crisco® Vegetable Oil**
- 1 pound smoked sausage, cut into 1-inch pieces
- 1 large onion, cut into thin wedges
- 2 large green bell pepper, cut into strips
- 1 can (14.5-oz.) diced tomatoes, undrained
- 2 cans (15-oz.) black-eyed peas, drained
- 1 cup **Martha White® Self-Rising Corn Meal Mix**
- 1/4 teaspoon ground red pepper
- 2/3 cup milk
- 1 egg, beaten

Preparation Directions

1. 1 . Heat oven to 400 degrees F. Grease 13x9-inch (3-quart) baking dish. Heat 1 tablespoon of the oil in large skillet over medium-high heat until hot. Add sausage, onion and bell peppers; cook and stir until tender, stirring occasionally.
2. 2 . Add tomatoes and black-eyed peas; mix well. Reduce heat to low; simmer 5 minutes. Pour into greased baking dish.
3. 3 . In small bowl, combine corn meal mix, ground red pepper, milk and egg; stir until smooth. Pour over sausage mixture in baking dish.
4. 4 . Bake at 400 degrees F. for 25 to 30 minutes or until golden brown.

Prep Time: 30 min

Serving size: 8 Servings