

1) CORNED BEEF
 - 1 C FLUID MILK
 - 1/4 C YELLOW CORN MEAL
 - 1.5 TSP BAKING POWDER
 - 1 C TSP BAKING SODA
 - 1 TSP SALT
 MIX
 - 1 C BUTTERMILK
 - 2 EGGS BEAT
 - 1/2 STICK BUTTER, MELTED
 COOLED
 - 1/2 C SAGE
 MIX TO FORMING
 PREHEAT 425° SQUARE PAN
 45 MIN @ 425°

2) LUMP STATE BEANS & CHEESE
 CHEESE
 1/4 CUPS CORNMEAL
 1/4 CUP FINELY CHOPPED
 1 TSP SAGE (DRIED)
 1 TSP SALT
 1 TSP PEPPER
 SAUTE 1.5 C MINCED ONION
 CHIPPED LIVER
 2 STICK BUTTER
 SAUTE FOR 10 MIN
 1 C MINCED CORNMEAL
 5 MIN
 ADD TO CORNMEAL
 ADD 2 EGGS LIGHTLY
 BEATEN
 1/2 CUP OTHER CHEESE/ONION/EGG

3) STUFFING MIX
 GPRINKER SALT + 1/2 STICK BUTTER
 SUGAR STICK OF BUTTER
 ON OUTSIDE
 STAFF @ 425°
 15 MIN EACH SIDE
 TURN OVER BREAD SIDE UP
 HEAT TO 325°
 CHEESE/ONION SLANDS IN
 THE MIDDLE FOR BED
 20 MIN / LON
 1/2 CUP 1/2 - 4
 BAKE EVERY 20 MIN

OR
 STUFF ONE Cavity w/
 STUFFING, ADD CHEESE/ONION/
 CORNMEAL/WHITE RICE
 TO OTHER
 125° w/ CHEESE/ONION OVER
 1/2 CUP
 WARM DOWN TO 325 AFTER
 20 MIN
 BAKE EVERY 20 MIN



POSTCARD

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