Holmes Smokehouse Corn Bread Poppers

INGREDIENTS

Your Favorite Corn Bread mix (and necessary ingredients to follow the box directions for making the batter.)

1 Package of your favorite Holmes Smokehouse sausage (we used Jalapeno Cheese) cut into ¼ inch slices.

¾ cup shredded Colby Jack cheese.

¾ cup canned corn kernels drained.

1. Pre heat oven to 350 degrees.
2. Prepare the Corn Bread batter according to package directions.
3. Add the canned corn kernels to the Corn Bread batter and blend.
4. Add ½ cup of the Colby Jack Cheese to the Corn Bread batter and stir in well.
5. Spray mini muffin pan(s) with cooking spray.
6. Scoop 1-2 Teaspoons of batter into each mini muffin mold (1/2 way full).
7. Gently press a slice of Holmes Smokehouse Pecan sausage into each muffin. Make sure to cover some of the sausage with batter.
8. Sprinkle the rest of the cheese on top of each piece of sausage.
9. Place in oven and bake 12-15 minutes or until golden brown.
10. Remove and serve.
11. These are great dipped in Honey, Mustard or Ketchup or all three.