



LOCAL FOOD OLYMPICS

Tennessee Cornbread Salad

Contributed by Patrick Christiansen

Ingredients

1 package Jiffy Cornbread mix, baked
3 cups chopped tomatoes (3 large)
1 cup chopped green peppers (1 large)
1 cup onion (1 large)
½ cup chopped sweet pickle relish
12 strips bacon, cooked and crumbled
1 cup Hellman's mayo
¼ cup pickle juice
2 tsp sugar

Instructions

Crumble half the cornbread in the bottom of a large serving bowl. In a separate bowl combine tomato, green pepper, and onion, pickles and bacon. Blend well.

Spoon half of the veggie mixture over the cornbread. In a small bowl stir together mayo and pickle juice and sugar, spread half of the dressing over the veggies. Repeat layering corn bread, veggies, and dressing.

Layer two hours before serving and chill