Corn and Andouille bread

Camp Prep: 20 minutes
Cook Time: 30 minutes

Ingredients

- 1 cup and 2 tablespoons of buttermilk
- 1 large egg
- 1 cup grated Cheddar Cheese
- ¼ pound of Andouille sausage
- 6 ounce can corn, drained
- 4 ounce can of chopped green chiles
- 2 tablespoons canola oil
- 1 ¼ cup all purpose flour
- ¾ cup cornmeal
- 2 tablespoons of sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 5 tablespoons butter (1/2 stick plus 1 tablespoon) butter

At Home Preparation:

1. Chop up sausage into small pieces
2. Open all the cans and drain
3. Add grated cheese, sausage, corn kernels, and green chiles
4. Stir to combine
5. Pour into a container
6. Mix all the dry ingredients together and put into a separate container

At Campout Preparation:

1. Grease the Dutch Oven with butter
2. Crack the eggs and whisk the buttermilk together
3. Mix the wet and dry ingredients together until thoroughly combined w/ spoon
4. Put it in the Dutch Oven until the center is cooked

Equipment

12” Dutch oven
Spatula

Recipe credit: Colt Best

Knife
Trivet
Lid lifter