

# Corn & Onion Spoonbread

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1/2 tsp. dill weed  
4 drops Tabasco  
1/2 c. butter  
2 onions (I love to use Vidalias and if I have a big one, I'll only use one)  
1/4 tsp. salt  
1 c. sour cream  
1 - 14.75 oz. can cream style corn  
1 egg, slightly beaten  
1/2 c. milk  
2 c. shredded Cheddar cheese, divided  
1 - 8.5 oz. package cornbread mix

In a large skillet, saute onions in butter til clear. In a small bowl, combine the sour cream, milk, dill weed and salt. Stir in 1 cup of cheese. Stir in the onions. Set aside.

In a bowl, combine the egg, corn, cornbread mix and Tabasco. Pour into a greased 12" x 9" baking dish. Spoon onion mixture over top. Bake uncovered at 350 for 20 minutes. Sprinkle remaining cup of cheese on top and continue baking another 25 - 30 minutes until the top is set and lightly brown. Let stand 10 minutes before cutting.