



Chili Corn Dog Casserole

Cornbread

2 1/2 cups cornmeal mix
 3/4 cups Apple Juice
 1/2 cup water

1 Egg
 1 teaspoon xanthan gum

Mix all the cornbread ingredients together above spread half of batter evenly in a greased 8 X 8 pan. Set aside other half for topping

1 Tablespoon of Canola Oil
 1 diced onion
 1 diced green pepper
 1 1lb package of hot dogs cut in half lengthwise
 and then cut into bite size pieces

1 can (15 oz) chili beans
 2 Tablespoons brown sugar
 1/2 teaspoon garlic powder
 1/2 teaspoon chili powder

Cook onions in oil until soft. Add pepper and hot dog pieces cook for 3 to 4 minutes until lightly browned. Stir in chili beans, brown sugar and spices. Spoon over cornbread mixture spreading evenly. Spoon remaining cornbread mixture on top spreading so it covers the hotdog layer. Bake at 350 for 30 minutes

Cornmeal Mix

(Inspired by Make-A-Mix-Cookery)

2 cups GFFlour blend
 1/2 Tablespoon Salt
 1/4 cup plus 2 Tablespoons sugar

2 Tablespoons Baking Powder
 1/2 cup shortening
 2 1/4 cups cornmeal

Mix first 4 ingredients. Place in food processor. add 1/2 cup shortening and process until well distributed making small crumbs. Mix processed flour mixture with cornmeal. Store in a cool dry place (Will make about 2 recipes)

<http://www.lincolntent.com/GFCF-Bread.html>

or

<http://www.lincolntent.com/GFCF-Mix.html>