

Sweet Onion Cornbread

¼ cup butter
1 large sweet onion, chopped
1 package House-Autry Buttermilk Cornbread Mix
1 cup shredded Cheddar cheese, divided
1 cup sour cream
1/3 cup milk 1 large egg, beaten
¼ teaspoon fresh dill weed
Non stick spray

Melt butter in a medium saucepan over medium high heat. Add onion and sauté 5 minutes or until tender. (Do not brown onion.) Remove pan from heat. Stir in House-Autry Buttermilk Cornbread Mix, ½ cup of cheese, next four ingredients. Stir to mix thoroughly.

Coat an 8-inch square pan with non-stick spray; pour mixture into pan.

Bake at 450 degrees for 25 minutes. Sprinkle evenly with remaining ½ cup cheese, and bake an additional 5 minutes or until a wooden pick is inserted into center comes out clean. Cool slightly before cutting. Yield: 8 servings