

*Southern Delight®*

## Kentucky Proud Cornpone Pie

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### INGREDIENTS

1.25 Lbs. Ground Beef  
1 Medium Onion—Diced  
2 15 oz. Cans Diced Tomatoes  
1 15 oz. Cans Dark Red Kidney Beans (drained & rinsed)  
2 Packages Weisenberger Mills Yellow Corn Bread Mix  
2 to 2.5 Cups Buttermilk

1/2 Lb Kentucky's Finest Mild Breakfast Sausage  
3 Tbsp. Classic No-Salt-Added Seasoning Blend  
1 Jar MILD Southern Delight Savory Apple & Honey Salsa

### DIRECTIONS

Preheat oven to 425°. Brown Ground Beef & Sausage in large deep cast iron skillet and drain. Add onion and simmer for about 10 min. Rinse and drain Dark Red Kidney Beans . Add Seasoning Blend, Diced Tomatoes, Salsa, and Kidney Beans. Combine ingredients completely and simmer for 5 min.

Combine Cornbread Mix and Buttermilk and pour over top of meat mixture. Place in preheated 425° oven and bake for 20-25 min. Cornbread is done when lightly browned on top and a wooden toothpick inserted into center comes out clean.

Serves 6. Enjoy!

***No Salt Added...Just Great Taste!™***

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