

RAMSEY CANYON CORN BREAD

This riparian area in southeastern Arizona is a favorite destination for birders. Over a dozen species of hummingbirds visit here, along with wild parakeets, trogons, and other interesting avians. The Ramsey Canyon Preserve, nearly four hundred acres, is one of six Nature Conservancy sites in Arizona open to the public.



Preheat oven to 325 degrees F. Mix flour, cornmeal, baking powder, and salt in a large bowl. Combine butter, sugar, and eggs in a separate bowl. Stir in chiles, corn, and cheeses. Add liquid mixture to dry ingredients, mixing lightly, and pour into a 11 x 9-inch pan coated with nonstick cooking spray. Bake 1 hour.

Makes 10 servings

- 1 cup flour
- 1 cup yellow cornmeal
- 4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 pound (2 sticks) butter, melted
- 1 cup sugar
- 3 eggs
- 1 (4-ounce) can diced green chiles
- 1 (15-ounce) can cream-style corn
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded Cheddar cheese