

# Chili with Cornbread Topping by Lynn's Recipes

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*[Click on the picture above to watch my video demonstration of this recipe.](#)*

This is a recipe inspired by a Nigella Lawson segment on Food Network a few years ago. I have used my family's favorite chili recipe and favorite cornbread and you should feel free to do the same. We like our chili spicy, so here is the recipe that I came up with, followed by the cornbread we like.

Chili:

## Ingredients:

- 1 pound ground beef
- 1 medium onion, chopped
- 2 cloves of garlic, chopped
- 1 jalapeno pepper, chopped
- 1 chili in adobo sauce, chopped
- 3 -- 8 oz. cans tomato sauce
- 1 -- 15 ounce can of hot chili beans
- 1 teaspoon ground cumin
- 1 Tablespoon chili powder
- 1 Tablespoon olive oil
- 2-3 squares of milk chocolate or 2-3 Hershey' Kisses
- Salt and pepper to taste

Heat olive oil in pot and add ground beef, onion and garlic. Brown ground beef until no longer pink. Drain if necessary and add back to the pot. Add the jalapeno pepper, chili in adobo

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sauce, tomato sauce, chili beans, cumin, chili powder, chocolate, and salt and pepper to taste. Simmer for 1 hour.

Cornbread Topping:

- Cornbread -- 1 box of Jiffy Cornbread Mix
- Shredded Cheddar Cheese

Make according to the directions on the box, which are 1 egg and 1/3 cup of milk added to the mix.

After the cornbread is all mixed well, spread on top of the chili. Sprinkle with shredded cheddar cheese.

Place in a 400° preheated oven for 20 minutes.

Serve with any condiments you desire. Some suggestions are shredded cheese, sour cream, cilantro, guacamole, sliced scallions or whatever your favorite condiment is when you have chili.

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