

Great Outdoors Secret Recipes

This recipe is precisely the same as used in the kitchen of the famous Great Outdoors Cafe in High Springs, Florida. The original owners opened the Great Outdoors Trading Company in 1985, and the Cafe quickly became known as an institution for the Gainesville, Florida area. This very popular eating establishment closed in 2004.

After massive renovation, the Old Opera House in High Springs reopened as the new Great Outdoors Restaurant. Popular Great Outdoors classics including the Santa Fe Sizzler, River Runners Reuben, and Homemade Apple Crisp continue on the menu today. “Great Outdoors Recipes: Cafe Secrets” details the official recipe cards used at the Cafe, along with a collection of lost photographs from the original Great Outdoors.

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CORNBREAD

1/2 RECIPE OR 1 ROUND CAKE PAN

- **2 & 1/2 CUPS YELLOW CORNMEAL**
- **2 TABLESPOONS BAKING POWDER**
 - **1/2 TABLESPOON SALT**
- **1 CUP UNBLEACHED WHITE FLOUR**
 - **1 CUP ONION, FINELY CHOPPED**
- **1/2 CUP BELL PEPPER, FINELY CHOPPED**
 - **2 EGGS**
 - **1/2 CUP TURBO SUGAR**
 - **2 CUPS BUTTERMILK**
 - **1/2 CAN 15 OZ CREAMED CORN**
 - **3/4 CUP FROZEN CORN**

**MIX THE ABOVE TOGETHER VERY WELL.
POUR INTO 1 GREASED ROUND 10" CAKE PANS.
BAKE AT 350 FOR 1 HOUR 15 MINUTES OR
UNTIL GOLDEN BROWN ON TOP.**

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