



SKILLET CORNBREAD

 35 minutes

Meal Difficulty

 Serves 6 - 8



COOKING DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 Whisk together cornmeal, salt, baking soda, and baking powder in a medium bowl. Fold in buttermilk with a rubber spatula just until combined. Be careful not to overmix.
- 3 Add bacon fat or butter to No. 10 Skillet. Place in preheated oven until skillet is hot and fat is sizzling, about 10 minutes. Pour all but 1 tablespoon of the hot fat into the batter and stir to combine. Fold in the beaten egg.
- 4 Pour batter into the hot skillet. Return to the oven and bake until golden brown around the edges and a toothpick inserted in the center comes out clean, about 18 minutes. Serve warm.

INGREDIENTS

2 1/2 c fine stone-ground cornmeal, such as geechie boy

1 tsp coarse kosher salt

1 tsp baking soda

1 tsp baking powder

2 c whole-milk buttermilk

7 tbsp (3 1/2 oz) unsalted butter or bacon fat

1 large egg, beaten