



#MakeItGAP

RECIPES

BACON CHEDDAR CORNBREAD

YIELD: Serves 8-10

INGREDIENTS:

8 slices bacon
1 cup yellow cornmeal
1 cup all-purpose flour
1/4 cup sugar
2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
2 large eggs, lightly beaten
1 1/4 cups buttermilk
2 Tbsp. butter, *melted*
1 cup frozen or canned corn, *well-drained*
1 cup shredded cheddar cheese

PREPARATION:

Preheat oven to 400° F.

Slice bacon into bite-sized pieces and cook in a 9-inch cast iron pan until crispy. Remove to a paper towel-lined plate with a slotted spoon and set aside.

Discard all but 1 tablespoon of fat from pan.

In a large bowl, stir together cornmeal, flour, sugar, baking powder, baking soda, and salt. Add eggs, buttermilk, and melted butter and stir until combined. Fold in corn, half of bacon and half of cheese.

Pour batter into pan with bacon grease. Sprinkle remaining cheese and bacon on top. Bake for about 30 minutes or until feels firm when the top is pressed.

Recipe adapted from spicysouthernkitchen.com