

The Cajun Cornbread Boy

Southern Cornbread

- 2 c. self-rising cornmeal
- 2 eggs, beaten
- 2 c. buttermilk
- 4 tbsp. bacon drippings or vegetable oil

Heat oven to 450 degrees. Grease a cast iron skillet with 2 tbsp. of bacon drippings or vegetable oil, coating entire pan and leaving remainder at the bottom. Heat skillet in the oven. Mix cornmeal, eggs, buttermilk, and 2 tbsp. drippings. Pour batter into hot skillet.

Bake for 35 minutes or until golden brown.

Cut into 6-8 wedges.

Note: If you sprinkle a little cornmeal in hot pan before adding batter, it will add a crispier texture.

Optional: To spice it up, add a dash of cayenne pepper. Ooh yeah, cher!



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