



## SOUTHERN SKILLET CORNBREAD Serves 4-6

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| 1/4 cup oil                   | 1/2 teaspoon baking soda                                      |
| 2 cups ground yellow cornmeal | 2 cups buttermilk   |
| 1/2 cup flour                 | 2 eggs, lightly beaten  |
| 1 tablespoon white sugar      | 2 tablespoons melted butter                                   |
| 1 tablespoon brown sugar      | 2 cups corn kernels, fresh cut from the cob, frozen or canned |
| 1 tablespoon baking powder    |   |
| 1 teaspoon salt               |   |

**Preheat the oven (or bbq grill) to 450°F degrees.**

In a mixing bowl, sift together the cornmeal, flour, sugars, baking powder, salt, and the baking soda. Stir in the buttermilk, eggs, and butter, stirring until just mixed, then add in the corn kernels and stir.

Pour the vegetable oil into a seasoned skillet and place in the oven heating the skillet until the oil is very hot. Remove the pan from the oven and pour off any excess oil.

Pour the batter into the hot skillet and return it to the oven, then reduce the temperature to 400°F degrees and bake until the cornbread is golden brown. When cooked a toothpick inserted into the center will come out clean.

Cool the cornbread on a wire rack for 5 minutes then invert it onto a large plate and cut into thick wedges.

TIP: Tangerine butter goes great with this bread. Mix four tablespoons of very soft butter with the juice of a tangerine, 1/2 teaspoon of its grated rind, 1 tablespoon Curaçao, and 2 teaspoons of powdered sugar. Serve chilled along with cornbread.

