

## **Blue Corn Bread**

1-1/2 cups blue cornmeal  
1 cup yellow cornmeal  
1/2 cup sugar  
1 teaspoon salt  
2 Tablespoons baking powder  
3/4 cup milk  
2 large eggs  
1 large egg yolk  
1/3 cup unsalted butter, melted

Preheat oven to 350 degrees F. Grease 13x9-inch baking pan.

In a large bowl, combine blue and yellow cornmeal, sugar, salt, and baking powder. Stir with a whisk to blend

In another large bowl, combine milk, eggs, egg yolk, and butter. Whisk until blended. Pour wet ingredients into dry ingredients; stir to combine. Do not over mix.

Pour batter into prepared pan; bake until lightly browned, 20 to 25 minutes. Remove from the oven; cut into squares; serve warm. Makes: 8 to 12 pieces.

**Recipe from:** The Mitsitam Café Cookbook, Smithsonian National Museum of the American Indian, Richard Hetzler, 2010.

**Cook's Note:** I prepared half of this recipe using coarse ground purple cornmeal, honey in place of sugar, water in place of milk, and oil. My baking pans used about 1-1/2 Tablespoons batter for each small roll. It made about 14 cornmeal breads, some narrow; others round. I served them with Native American vegetable stew and soup.

**About the Recipe:** The small blue cornbreads were very rustic in texture with a charcoal blue color. The crunchy bread was a nice companion to the spicy, soft vegetable stew. It made me feel like we were right there in the Southwest sharing supper with the tribe.