



Cracklin' Cornbread

Recipe by Chef Sean Brock that adds crispy cooked pork or meat

6 ounces sliced smoked bacon
5 Tablespoons bacon drippings
3 cups yellow cornmeal
1 teaspoon kosher salt
3/4 teaspoon baking soda
3/4 teaspoon baking powder
2-1/4 cups buttermilk
2 eggs
1/2 teaspoon kosher salt

1. Preheat oven to 450 degrees F.
2. Heat 9-1/2 to 10 inch cast-iron skillet over low heat until warmed through. Fry bacon strips until crispy and browned; remove bacon from drippings. Set 5 Tablespoons bacon drippings aside or add oil to drippings to form 5 Tablespoons. Crumble and fine crush cooked bacon into small pieces; set aside.
3. Place the cast-iron skillet into the preheated oven to heat.

4. In a large bowl, stir together cornmeal, 1 teaspoon salt, baking soda, baking powder, and cooled bacon bits.
5. In a mixing bowl, whisk the buttermilk, eggs, and salt. Slowly whisk in 3 Tablespoons bacon drippings. Stir the dry ingredients into the wet ingredients, just to combine.
6. Remove the cast-iron skillet from the oven to the stove, placing it over low heat to keep it hot. Add 2 Tablespoons bacon drippings into the skillet to coat the bottom. Pour the batter into the center of the skillet evenly. (It should sizzle)
7. Cook on the stove over medium heat until the edge is golden and pull away from the pan for 1 to 2 minutes. Place the cornbread in the oven; bake for 20 to 30 minutes or golden brown. Do not overcook. Test with toothpick for doneness.
8. Brush the top of the cornbread with remaining bacon drippings or melted butter.
9. Serve from the skillet or flip out of the pan onto a plate. Slice into wedges; serve warm., Yield: Serves about 10

Recipe from Chef Sean Brock. For more information See:

<https://www.foodnetwork.com/fnk/recipes/cracklin-cornbread-7151922>

About the Recipe: The South is known for making and enjoying delicious cornbread. Chef Brock developed this recipe for a unique cornbread, which uses any sort of ham, bacon, or sausage, which is cooked until the fat is rendered and the crispy cooked pork flavors the golden cornbread loaf.