



## Bacon Cheddar Cornbread

Yield: 8 servings

Time: 15 minutes active; 40 minutes total

1 cup yellow cornmeal  
½ cup flour  
1½ tsp. salt  
1 tbsp. sugar  
2 tsp. baking powder  
1¼ cups buttermilk, shaken  
¼ cup skim milk  
1 egg  
½ tsp. baking soda  
½ cup butter  
1 jalapeño, finely diced  
¼ cup scallions, diced  
1 clove garlic, minced  
1 shallot, finely diced  
2 tbsp. extra virgin olive oil (EVOO)  
1 cup shredded cheddar cheese  
8 slices of bacon, cooked to be crispy\*, and diced into small pieces



1. Rub 1 tbsp. of butter into a cast iron pan. Place the pan in the oven and preheat the oven to 450°F.
2. Place the jalapeño, garlic, shallot, and EVOO into a small sauté pan. Cook over medium heat for 2-3 minutes. Add scallions and ½ tsp. salt, cooking for another minute. Set aside to allow to cool slightly.
3. In a medium mixing bowl, combine the cornmeal, flour, sugar, baking powder, and 1 tsp. of salt.
4. In a small mixing bowl, whisk together the egg, buttermilk, milk, and baking soda. Pour the wet ingredients into the bowl of dry ingredients and whisk to incorporate.
5. Melt 6 tbsp. of butter and whisk into the batter. Fold in the cheddar cheese, sautéed veggies, and crispy bacon.
6. Carefully remove the hot cast iron pan from the oven. Rub remaining 1 tbsp. of butter into the bottom of the pan to coat. Pour batter into hot pan and spread to smooth out the top. Bake at 450°F for 20-25 minutes, until golden brown and the edges are crispy.

\* To cook the bacon, line a microwave-safe plate with paper towels. Place the bacon in a single layer and cover with another paper towel. Microwave for 5-7 minutes, until cooked to desired crispiness.