

# Cornbread Recipes from Readers



*"The North thinks it know how to make corn bread, but this is a gross superstition. Perhaps no bread in the world is quite as good as Southern corn bread, and perhaps no bread in the world is quite as bad as the Northern imitation of it."*

– Mark Twain

*Photographs by Robert Jordan*

*Styled by Carra Hewitt and Emily Welly*

## **Kentucky Cornbread**

(recipe from Carolyn Kirkpatrick of Amory)

- 1½ cups cornmeal mix (self-rising)**
- 2 eggs**
- ½ cup vegetable oil**
- 1 medium onion chopped fine**
- 1 8.5-ounce can of cream-style corn**
- 1 cup sour cream**

Preheat oven (and an iron skillet that is well greased with shortening) to 400°. Mix all ingredients together. (Use buttermilk if sour cream is not available.) Cook for 20 minutes or longer, until brown. Serve warm from the oven.

## **Mary Ann's Cornbread**

(recipe from Beth Doty of Oxford)

- 2 cup self-rising cornmeal**
- 1 small carton of sour cream**
- 1 17-ounce can cream-style corn**
- 1 cup oil**
- 4 eggs**
- 1½ chopped green onions**

Mix ingredients together, and pour into a hot greased 10-inch iron skillet. Bake at 425° for 20-30 minutes. Serves eight.

## **Joann Flynt's Cornbread**

(recipe from Beverly Trussell of Oxford)

- ¾ cup Martha White self-rising buttermilk cornmeal mix**
- 1 egg**
- ⅔ cup buttermilk**
- ¼ cup canola oil**

Heat oven to 450°. Place six-inch iron skillet in hot oven and leave in for 10 minutes. Combine all ingredients except canola oil in mixing bowl. Mix well. Pour ⅛ cup canola oil in hot pan. Pour ⅛ cup canola oil into batter. Pour batter into hot, greased pan, bake for 10 minutes. Remove cornbread from oven and flip cornbread. Insert pan of cornbread back into oven for two minutes.

## Jo Dale Mistilis's Cornbread

(recipe from Jo Dale Mistilis of Oxford)

- 1 cup regular cornmeal (not self rising)
- 1/3 cup flour
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1 package Splenda (optional)
- 1 egg, well beaten
- 1 cup buttermilk
- 1/4 cup sour cream

Preheat oven to 400°. Spray sides and bottom of nine-inch iron skillet with cooking spray. Rub 1 tbsp. of olive oil into skillet. Place skillet into oven to get hot. Sift dry ingredients into large bowl. Add eggs and buttermilk. Stir just to blend. Add sour cream and stir to combine. When skillet is hot, pour in mixture and return skillet to oven. Bake 25 minutes or until brown on top. Makes eight servings.

## Crawfish Cornbread

(recipe from Angele Mueller of New Albany)

- 2 cups yellow cornmeal
- 1 tbsp. salt
- 1 tsp. baking soda
- 6 eggs
- 2 medium onions
- 1/2 cup sliced jalapeno peppers (or bell pepper for milder cornbread)
- 16 ounces sharp cheddar cheese
- 2/3 cup vegetable oil
- 2 16-ounce cans creamed corn
- 1 lb. crawfish tails, lightly rinsed
- Tony Sacher's seasoning, to taste

Combine cornmeal, salt and soda in a mixing bowl. Beat eggs in a separate bowl. Chop onions and peppers and sauté lightly in about 1/4 cup of butter. Grate cheese. Add onions, peppers, cheese, oil, corn and crawfish tails to eggs. Combine with cornmeal mixture. Mix well. Pour into 12-by-14-inch baking dish. Bake at 375° for 45-55 minutes or until lightly browned. Optional: Add 1 tsp. of dill weed. Cooking time will lessen if making muffins.



## Downtown Grill Cornbread Muffins

(recipe appeared in *Square Table* cookbook)

- 1 3/4 cups self-rising cornmeal
- 3/4 cup flour
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1 tsp. salt
- 3 eggs
- 2 cups buttermilk
- 2 tbsp. butter, melted
- 1 tbsp. bacon grease plus additional for pan, melted

Preheat oven to 400°. In large bowl, stir together cornmeal, flour baking powder, baking soda and salt. In a mixing bowl, whisk together eggs and buttermilk. Stir in flour mixture, melted butter and one tablespoon bacon grease. Grease muffin tins with additional bacon grease. Place prepared pan in oven until very hot, about five minutes. Fill tins 2/3 full and bake until lightly browned, about 20 minutes. Makes 12 muffins.

## Spicy Cornbread Skillet Cake

(recipe from Wiley Morris of Oxford)

- 1 cup yellow cornmeal
- 1/2 cup all purpose flour
- 1 tbsp. sugar
- 1/2 tsp. salt
- 1/8 tsp. cayenne pepper
- 2 tsp. baking soda
- 1/2 cup milk
- 1 egg, beaten
- 1 T. melted butter
- 1/2 cup cream corn
- 1 jalapeno, diced
- 1/2 cup minced onions
- 1/4 cup sliced green onions
- 1/2 cup crumbled bacon
- 2 T. bacon drippings

Preheat oven to 350°. Lightly grease a 10-inch cast iron skillet and set aside. In a large mixing bowl, whisk together cornmeal, flour, sugar, salt, cayenne pepper, baking soda, milk, and egg. Add butter, corn, jalapenos, onions and green onions. Whisk until completely smooth. Thoroughly blend in bacon and bacon drippings. Pour batter into greased skillet and bake 20-25 minutes or until golden brown. Serve with a flavored butter or cream cheese.

## Tammy's Semi-Homemade Cornbread

(recipe from Tammy Reid of Oxford)

- 2 boxes Jiffy cornbread mix
- 2 eggs
- 2/3 cup milk
- 1/2 cup chopped green onion
- 1 14-ounce can cream-style corn
- 1/2 cup green bell pepper
- 2 cups fiesta-blend cheese
- 1 tsp. red pepper flakes

Heat oven to 425°. Grease 10-inch iron skillet. Mix Jiffy cornbread mix according to directions on box. Add green onion, corn, bell pepper, cheese and red pepper flakes to batter. Mix well. Pour into hot, greased pan. Bake for 35 minutes.