

Thanksgiving Cornbread Recipe

100g Quaker yellow corn meal
100g all-purpose flour (farine 55)
2-3 TBSP sugar
1 TBSP baking powder
1/2 TSP salt
1 TBSP herbs (lavender, herbes de provence, sage, etc)

2/3 cup (160ml) milk + 1/2 tsp vanilla extract
1-2 beaten eggs (1 egg gives crumbly crumb; 2 eggs make it cake-y)
35g-50g melted butter or bacon fat (more is better!)

Preheat oven to 220°C with metal pan inside. Mix all dry ingredients together and reserve. Mix the milk, vanilla extract and egg and reserve. Just before combining dry and wet ingredients, melt the butter or rendered bacon fat in the baking pan, swirl it to coat with the fat, and pour the excess fat into the milk mixture. Blend the dry and wet ingredients without overmixing, and pour into the hot, greased pan. Bake at 220°C 10-12 minutes, until lightly brown on top, and a toothpick inserted in the center comes out clean. Serve warm.

Optional Additions

- Diced Chipotle or Jalapeno peppers
- Red pepper flakes and/or Mignonette (crushed black peppercorns)
- Crumbled bacon, lardons, ham or Bacos
- Corn kernals (fresh or well-drained canned)

This cornbread would be great served with Mousie Gumbo, but my people gasp and turn green at the idea. Next month we will share our recipe for oven-barbecued ribs, which makes us all purr.



This recipe is best baked in a 25-26cm cast iron frying pan, but any preheated metal pan will do.