

# **PEARL'S HOME MADE TENNESSEE COUNTRY CORNBREAD**

**EDITED BY BLEU EVANS**

**MODIFIED FROM AN OLD FAMILY RECIPE OF MY GRANDMOTHER, PEARL ELLIS AND HER DAUGHTER, MY MOTHER, MARY KATHRYN ELLIS EVANS' WHICH HAD SOME MISSING ELEMENTS NO LONGER AVAILABLE TODAY. I AM SURE THE ORIGINAL RECIPE CAME FROM DESCENDANTS OF PEARL ELLIS. THE RECIPE IS WHAT YOU WOULD IDENTIFY AS A "FOCUSED YELLOW CORNMEAL RECIPE INSTEAD OF A 50-50 FLOUR TO CORNMEAL RATIO. MAKES FOR CRISPER AND A MORE COUNTRY "OLE TIME" FEEL. I LIKE IT ESPECIALLY FOR STUFFING.**

***1 CUP OF CROSSROADS STONE GROUND YELLOW CORNMEAL (OR MARTHA WHITE, ETC.)***

***1/3 CUP OF ALL-PURPOSE FLOUR***

***1 TABLESPOON BAKING POWDER***

***3/4 CUP BUTTERMILK OR WHOLE MILK***

***1 EGG***

***1/2 TSP SALT***

***1/3 CUP VEGETABLE OIL***

***1/4 CUP DARK BROWN SUGAR***

***3 TABLESPOONS KERRYGOLD PURE IRISH BUTTER (UNSALTED AND MELTED BUTTER FOR TOPPING)***

***5 STRIPS OF BACON***

***8-INCH CAST IRON SKILLET IS ESSENTIAL***

***PREHEAT OVEN TO 400 DEGREES***

***MIX ALL DRY INGREDIENTS TOGETHER, SET ASIDE***

***MIX ALL WET INGREDIENTS TOGETHER, SET ASIDE***

***CUT BACON INTO SMALL PIECES AND FRY IN THE 8 -INCH CAST IRON SKILLET TO RENDER THE GREASE. REMOVE BACON AND LEAVE BACON FAT IN SKILLET. MAKE SURE THERE IS ENOUGH FAT TO COVER THE BOTTOM OF THE SKILLET***

***PLACE SKILLET WITH BACON FAT INTO THE PREHEATED OVEN AND ALLOW SKILLET TO REACH TEMPERATURE  
MIX DRY AND WET INGREDIENTS TOGETHER***

***MIX BACON PIECES INTO THE COMBINED MIXTURE (OPTIONAL)***

***ONCE AT TEMPERATURE, REMOVE SKILLET FROM OVEN AND POUR COMBINED MIXTURE INTO SIZZLING SKILLET***

***PLACE CAST IRON SKILLET BACK INTO OVEN AND BAKE FOR 20-25 MINUTES UNTIL TOOTHPICK TEST IS SUCCESSFUL***

***MELT BUTTER***

***ONCE CORNBREAD IS DONE, REMOVE PAN AND PLACE ON A COOLING RACK AND POUR MELTED BUTTER OVER CORNBREAD IN SKILLET***

***REMOVE CORNBREAD FROM SKILLET TO A SERVING PLATE. ENJOY***

***FOR MEXICAN CORNBREAD, ADD 5 TABLESPOONS OF JALAPENO PEPPERS AND 8 OZ OF CREAM CORN***

***NY GRANDMOTHER PEARL ELLIS AND MY WHOLE FAMILY HOPE YOU AND YOUR FAMILY ENJOY THIS DISH. BLEU OR BILL***