

2009 NATIONAL CORNBREAD COOK-OFF

FIRST PLACE

Buffalo Chicken Cornbread with Blue Cheese Salad Sonya Goergen – Moorhead, MN

Ingredients

Crisco® No-Stick Cooking Spray

Cornbread

1 large egg

3/4 cup milk

2 Tablespoons olive oil

1(6.5 oz.) pkg. **Martha White®** Yellow Cornbread Mix

1 cup shredded Cheddar cheese

1/2 cup crumbled blue cheese

2 cups fully cooked frozen boneless buffalo-style hot wings, thawed and diced

1/2 teaspoon red pepper flakes

2 tablespoons chopped cilantro

Salad

1/2 small head of lettuce, chopped

1 cup sliced celery

1/2 red onion, sliced

1/2 cup crumbled blue cheese

2/3 cup blue cheese salad dressing

1/2 cup tomatoes, diced

Chopped cilantro

Directions

Heat oven to 400°F. Spray 10 1/2-inch **Lodge®** cast iron skillet with no-stick cooking spray.

Stir egg, milk and oil together. Add cornbread mix, Cheddar cheese, 1/2 cup blue cheese, diced hot wings, red pepper flakes and 2 tablespoons chopped cilantro. Stir until well blended. Pour mixture into prepared skillet, spreading evenly. Bake 20 to 30 minutes until golden brown. Remove from oven. Cool.

Combine lettuce, celery, red onion and 1/2 cup cheese crumbles. Toss with blue cheese dressing. Cut cornbread into 8 wedges. Top each wedge with an even amount of salad. Garnish with diced tomatoes and cilantro.

8 servings

SECOND PLACE

Black Olive Cornbread Wedges with Chorizo Tomato Gravy Gaynell Lawson – Maryville, TN

Ingredients

Crisco® No-Stick Cooking Spray

Cornbread

1 large egg

3/4 cup buttermilk

1 (6.5 oz.) pkg. **Martha White®** Yellow Cornbread Mix

2 tablespoon melted butter

1 cup fresh or frozen corn kernels, thawed

1 (2.25 oz.) can sliced black olives, drained

Gravy

2 tablespoons butter

1 cup diced onion

2 links (about 6 oz.) Mexican chorizo sausage, casings removed

3 tablespoons butter

3 tablespoons **Martha White®** All-Purpose Flour

2 cups milk

1 cup diced tomatoes, fresh or canned and drained

1/2 teaspoon paprika

Garnishes

Chopped green onion, diced avocado, crumbled tortilla chips, chopped tomatoes and/or sliced fresh limes

Directions

Heat oven to 400° F. Spray 9-inch **Lodge®** cast iron wedge pan generously with no-stick cooking spray.* Place in oven 6 to 7 minutes or until hot. Beat egg in large bowl. Add buttermilk, cornbread mix, 2 tablespoons melted butter, corn and olives. Mix thoroughly. Pour evenly into wedges in hot pan. Bake for 20 to 25 minutes, or until golden brown. Remove from oven and keep warm.

Meanwhile, melt 2 tablespoons butter in 10-inch **Lodge®** cast iron skillet over medium heat. Add onion and cook until translucent, about 3 to 4 minutes. Crumble chorizo in skillet. Cook 4 to 5 minutes, or until brown. Remove mixture to small bowl. Set aside. Wipe out skillet with paper towel.

Return skillet to medium heat. Melt 3 tablespoons butter. Add flour. Whisk until mixture is golden. Add milk, tomatoes and paprika. Whisk about 3 minutes, or until thickened. Add chorizo mixture to gravy.

To serve, place a wedge of cornbread on each plate, topped with 1/2 cup of chorizo tomato gravy. Garnish as desired.

8 servings

* Cornbread may be baked in 10-inch **Lodge**® cast iron skillet sprayed with no-stick cooking spray. Bake 20 to 25 minutes, or until golden brown. Cut into wedges.

THIRD PLACE

Cilantro Lime Cornmeal Dumplings in Chorizo Chicken Soup Jamie Martin – Madison, AL

Ingredients

Soup

1 tablespoon **Crisco**® Canola Oil
3/4 lb fresh chorizo sausage, casings removed
3/4 lb boneless skinless chicken breasts, cut into 1/2 inch cubes
1 cup chopped onion
1/2 cup sliced celery
1 cup sliced carrots
1 poblano pepper, seeded, stemmed and diced
1 1/2 teaspoons salt
1 teaspoon minced garlic
2 tablespoons **Crisco**® Canola Oil
1/4 cup **Martha White**® All-Purpose Flour
1 (14.5 oz.) can fire roasted diced tomatoes (or regular diced tomatoes)
6 cups low-sodium chicken stock

Dumplings

1 (6.5 oz) package **Martha White**® Yellow Cornbread mix
Peel of 1 lime
2 tablespoons milk
1/2 cup sour cream
1/2 cup fresh cilantro, coarsely chopped

Toppings

Sour cream, chopped avocado, chopped cilantro and lime wedges

Directions

Heat 1 tablespoon oil in **Lodge**® cast iron 5-quart fryer, over medium heat. Add chorizo. Cook 2 to 3 minutes, using back of a spoon to break into pieces. Add chicken. Cook 2 minutes. Add onion, celery, carrots, poblano pepper and salt. Cook 3 to 4 minutes, stirring occasionally. Add garlic. Cook for 1 minute. Add 2 tablespoons oil. Stir in flour. Cook 1 minute. Add tomatoes and chicken stock. Stir well, making sure to scrape all of the bits off bottom of pot. Cover. Bring to a boil for 10 minutes. Uncover. Simmer 15 to 20 minutes.

Stir together cornbread mix, lime peel, milk, sour cream and cilantro in medium bowl. Mixture will be thick. Set aside 10 minutes to ensure liquid is absorbed into cornmeal. Drop by tablespoonfuls into simmering soup. Cover and cook 8 to 10 minutes, or until puffed and firm. To serve, spoon a couple dumplings into each bowl and ladle soup around the dumplings. Garnish with sour cream, cilantro, avocado and a squeeze of lime juice.

6 servings