

2009 Cornbread Alley Recipes

Marion County Sertoma Club

Cheddar Cornbread

1 C Martha White all purpose flour
1 C Martha White yellow cornmeal
3 Tbs sugar
1 tsp soda
1 tsp salt
1/4 tsp pepper
1 1/2 C Mayfield Buttermilk
2 Eggs
1 cup sharp cheddar cheese
2 Tbs butter (melted in skillet)

1. Preheat oven to 425 degrees. In a large bowl, whisk flour, cornmeal, sugar, and pepper; make a well in center of flour mixture. Add buttermilk and eggs to well, and whisk to loosen eggs. Gently incorporate dry ingredients, then mix in cheese.
2. Place butter in a 9-inch cast-iron skillet; bake until butter is melted. Remove from oven, and tilt to coat bottom and sides.
3. Pour batter into prepared skillet; bake until golden and a toothpick inserted in center comes out clean, 20 to 25 minutes. Let cornbread cool in skillet at least 15 minutes before cutting. Serve warm or at room temperature. Wrap completely cooled bread in plastic, and store at room temperature up to 1 day.

Richard Hardy Memorial School Athletic Club

Grits Cornbread*

1 ½ C Martha White white (not self rising cornmeal)
½ C Martha White all purpose flour
¼ C stone-ground yellow grits
4 tsp baking powder
1 tsp salt
2 C Mayfield Buttermilk
2 Eggs
½ C butter

Preheat oven to 425. Place a 10-inch cast-iron skillet in over to heat. In a large bowl, stir together cornmeal, flour, baking powder, salt and grits. In a separate bowl, whisk together buttermilk and eggs. Add buttermilk mixture to cornmeal mixtures, stirring until just combined. Remove skillet from over and add butter to hot skillet. When butter has melted, swirl skillet to coat bottom and sides. Pour excess butter into cornbread batter and stir to combine. Pour batter into skillet. Bake for 25 to 30 minutes, or until cornbread is browned and has begun to pull away from sides of skillet. Let cool in pan for 10 minutes. Invert onto a plate or cutting board and cut into wedges.

* from Paula Dean

The Bridge @ South Pittsburg

Mandarin Orange Cornbread

- 1 C Martha White self rising cornmeal
- 1 C Martha White all purpose flour
- 1 C Brown Sugar
- 1 C Mayfield Buttermilk
- ¼ C Oil
- 2 Eggs
- 11 oz can Mandarin Oranges with liquid
- 1/8 C Powdered sugar (for dusting)

Preheat oven to 425 degrees. Mix all ingredients together. Pour into a hot greased 12" iron skillet. Bake at 425 degrees until golden brown. Remove from oven, dust with powdered sugar

For festive meals, add ½ cup chopped pecans and ½ cup maraschino cherries.

Kimball Tabernacle of Praise

Raymond's Pineapple Cream Cheese Cornbread

2 C Martha White Flour
1 C Martha White Self Rising Cornmeal
½ C Sugar
4 Eggs
1 C Milk
2 C Crushed pineapple in heavy syrup drained (reserve liquid)
1 C Reserved pineapple juice
1 can Cream Cheese frosting – mix in recipe
¼ C Vegetable oil
Cooking spray

Topping

¼ C powdered sugar
1 Tbs Cinnamon
Mix together and pour into shaker

Preheat oven to 375. Grease skillet. Blend flour, cornmeal and sugar together, set aside. Combine all other ingredients together; including cream cheese frosting, mix well. Add dry mixture to wet and mix well. Pour into pan. Bake for 35 to 45 minutes or until toothpick comes out clean. Sprinkle with cinnamon & sugar blend.

Randolph United Methodist Church

Super Sausage Cornbread

- 2 C Martha White self rising cornmeal
- 1 $\frac{3}{4}$ C Mayfield buttermilk
- 1 Egg
- $\frac{1}{4}$ C vegetable oil
- $\frac{1}{2}$ lb sausage – (mild, sage or hot) cooked, crumbled and drained
- 1 $\frac{1}{2}$ C cream corn
- 1 C onion diced

Preheat oven to 450. Grease a 9 inch cast iron skillet; place in oven to heat. Beat egg in mixing bowl. Add remaining ingredients; blend well. Batter should be creamy and pourable; add more buttermilk if batter seems too thick. Pour batter into prepared pan. Bake 20 to 25 minutes. Makes 6 to 8 servings.

Marion County Democratic Women

Squash Dressing Cornbread

- 2 C Squash cooked with Onions
- 2 C Crumbled up Cornbread (pre-cooked)
- 10 oz can of Cream of Chicken soup
- 1 to 2 tsp Sage
- ½ stick of melted butter

Preheat oven to 400. Mix all ingredients together and pour into a greased skillet. Bake for about 20 to 25 minutes or until golden brown.

Our Lady of Lourdes Catholic Church

Timberlake Hushpuppies

2 C Martha White Self-Rising Cornmeal Mix

½ C Flour

1 Tbs Sugar

1 ¼ Tsp Baking powder

2 Eggs

1 bunch of green onions chopped

1 small can of Mexican Corn

Enough Mayfield Buttermilk to bind

Garlic salt – sprinkle and stir until you can smell it in the mix.

(Optional – ¼ Cup Pickled Jalapeno peppers)

Mix all ingredients together. Roll into small balls and drop into hot grease. Fry until golden brown. Remove and let drain, then enjoy!

House of God

Apple Poppers

¾ C Martha White self rising cornmeal
1 1/3 C sifted Martha White all-purpose flour
3 tsp. baking powder
1 tsp. salt
2 Tbs. sugar
1 egg
1 ½ C Mayfield milk
3 Tbs. melted butter or shortening
½ tsp cinnamon
1 C pared and chopped cooking apples
Oil

Sift together in large bowl, flour, baking powder, salt, sugar and cinnamon. Put egg in small bowl and beat one minute. Add milk. Pour over dry ingredients. Mix until blended, scraping bowl quickly blend in melted butter or shortening. Add chopped apples. Spoon in hot oil. Cook until golden brown, drain. Roll or sprinkle with powdered or regular sugar. Pop in mouth and enjoy!

Boy Scout Troop 63

Black Pepper Cornbread

1 C	Martha White plain cornmeal
½ C	Martha White all purpose flour
2 Tbs	Sugar
3/8 tsp	Baking soda
¼ tsp	Salt
1 ¾ C	Mayfield buttermilk
2 ½ Tbs	Butter
1 large	Egg
¼ tsp	Freshly cracked black peppercorns

Preheat oven to 450 degrees. Grease a 9 inch Lodge cast iron skillet. Sift flour, sugar, baking soda, baking powder, and salt into a mixing bowl. Sift in remaining 1 cup cornmeal. In another bowl, beat buttermilk and egg together with melted butter. Fold dry cornmeal mixture into liquid mixture, using a few quick strokes and being careful not to overmix. Pour batter into the prepared pan. Sprinkle with cracked black peppercorns. Bake for 20 to 25 minutes until cornbread is golden brown and is pulling away from sides of pan.

Christian Women's Job Corp

Mom's Cracklin' Bread

2 C	Martha White self rising corn meal
1 C	boiling water
1 tbs	Shortening
2 ½ C	Mayfield Milk
1 C	Cracklins' broken into pieces

Preheat oven to 450. Mix all ingredients together. Grease skillet and pre-heat until hot. Pour mixture into skillet and bake for 20 to 25 minutes until golden brown.