

BASIC BUTTERMILK CORNBREAD

4 cups yellow cornmeal (whole kernel preferred)
1 cup unbleached all-purpose flour
6 tsp. baking powder
½ tsp. Baking soda
1 tsp. Butter
3 med. Eggs
2 cups buttermilk

Preheat oven to 375 degrees. Sift dry ingredients in a large mixing bowl. Cut in all but 2 tablespoon of the butter. Add eggs and buttermilk and beat until smooth, thick batter forms. Melt reserved 2 tablespoons butter in a 10 1/4 black iron skillet, about 2 inches deep. Pour batter into skillet and place skillet in oven. Bake for 30 minutes and check the bread. It should be lightly browned and slightly split open on top. If it's not done, give it 10 to 20 minutes more. Remove from oven, divide into sections and butter immediately. Serves 6.

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