



Blue Willow Kitchen

Skillet Cornbread with Compound Butter Trio

Ingredients:

2 T. rendered bacon fat
1 cup all purpose flour
3 cups cornmeal
1 and 1/3 cup sugar
2 t. kosher salt
2 T. baking powder
2 eggs
2 cups buttermilk
2/3 cup vegetable oil
1 cup cooked corn kernels (optional)



Directions:

1. Place a 12 inch cast iron skillet with the bacon fat into a cold oven and preheat to 425°.
2. In a large bowl, sift together dry ingredients and whisk until well combined.
3. In a separate bowl, whisk together the wet ingredients. Add the corn kernels if desired.
4. Once the oven is preheated and the cast iron skillet is hot, pour the wet ingredients into the dry and stir until just combined. Do not overmix.
5. Remove the hot skillet from the oven, the bacon fat should be melted at the bottom of the pan. Pour the corn batter into the skillet and smooth the top with a spatula and quickly return to the oven so as not to lose heat in the skillet.
6. Bake for 25-30 minutes or until a toothpick in the center comes out clean. Allow to cool slightly before serving.

For the Elotes Butter

1/2 cup (1 stick) salted butter, softened
2 T. crumbled cotija cheese
1 t. chili powder
1 t. lime juice
1 t. chopped fresh cilantro

For the Maple Bourbon Butter

1/2 cup (1 stick) unsalted butter, softened
2 T. pure maple syrup (our favorite is from the Vermont Country Store)
1 T. good bourbon (our favorite is Buffalo Trace)
1/4 t. ground black pepper
1/2 t. fleur de sel (for garnish)



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For the Herb Butter

- 1/2 cup (1 stick) salted butter, softened
- 1 T. chopped fresh flat leaf parsley
- 1 T. chopped fresh dill
- 1 T. chopped fresh chives

Directions:

1. For each type of butter, blend with a hand blender until well-combined.
2. Scoop out butter onto a sheet of plastic wrap and roll into a log and twist at both ends. Refrigerate until ready to serve in slices.

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