

Garry's Cornbread Recipe

This recipe is for a normal size skillet 12" wide; makes 8 to 10 generous servings.

(Use half the recipe for an 8" skillet. Garry makes double this recipe's amount to do the big skillet and two small ones.)

3 cups Self Rising Corn Meal (we use white cornmeal)
1 cup Plain Flour

Enough buttermilk to mix to consistency of thick concrete.
(add least a quart of buttermilk)
Add water if needed to thin it to Pancake batter.

In Burt speak, add buttermilk to mix until there is no dry contents. Add water to make it pour, like a cake batter.

1/4 cup melted shortening (Crisco, or Lard, if you dare!)
Pour this melted shortening in to your cold skillet to coat the bottom and sides. Pour the excess shortening into the batter. Mix well.

Make sure the shortening has congealed in your cold skillet before you pour in the batter. This process helps create the characteristic valleys and cracks that Garry gets with his Cornbread!

450 degree oven, bottom rack.

Bake for 30 minutes. Check it for a little bit of color on top, and see if the sides have pulled away from the sides of the skillet.

If you want a darker crust, cook a little longer until the top is a little bit darker. The darker the top, the darker the bottom crust will be.

Invert on to a prepared surface (foil, cutting board or plate will do). Serve hot with butter for maximum enjoyment.