

Starters, Sides, and Complements

Buttermilk Corn Bread

**Vegetarian*

Who doesn't like a good piece of corn bread? Well look no further because you've found a winner that is sure to be a crowd pleaser! And the bonus is it's so easy to make!

You'll Need

- 1 1/2 cups cornmeal
- 1/2 cup flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 egg
- 1 1/3 cups buttermilk
- 1- 2 tablespoons olive oil

Directions

- Preheat oven to 450 degrees.
- Stir together the dry ingredients and set aside. Add egg, buttermilk, and 1 tablespoon olive to bowl. Mix together until all ingredients mixed evenly.
- Pour mixture into the baking pan or iron skillet. Bake for approximately 18 minutes. Check the cornbread. If the cornbread begins to pull away from sides of pan it's done. If you do not notice this, let the cornbread bake for a few more minutes.



Play with Your Food

- Consider adding some chopped chilies or jalapenos.
- Serve with a honey butter
- For a crispier bottom, pour a tiny bit of oil in iron skillet, turn stove top on, and heat pan. Add mixture and let cook for 1-2 minutes. Then put in the oven.

Medwell Kitchen Tested