



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### BACON CHEDDAR SKILLET CORNBREAD

¼ pound (4 pieces) thick-cut bacon,  
roughly chopped

1 ½ cups cornmeal

1 ½ cups all-purpose flour

1 tablespoon sugar

1 tablespoon baking powder

1 teaspoon salt

4 tablespoons unsalted butter, divided

1 ¾ cups buttermilk

3 large eggs

4 ounces sharp cheddar cheese, grated

1. Preheat the oven to 375 degrees F.
2. Place the bacon in a cold cast iron skillet and set over medium heat. Cook until the fat renders out and the bacon is crispy. Remove bacon with a slotted spoon and set aside. Remove the pan from the heat.
3. To make the batter, stir together the cornmeal, flour, sugar, baking powder, and salt. Melt two tablespoons of butter in the microwave, and stir the melted butter, buttermilk, and eggs into the batter. When batter is mixed, fold in most of the crispy bacon and grated cheese, reserving a little to sprinkle over top.
4. Add two more tablespoons of butter to the cast iron skillet with the bacon fat. Melt the butter over medium heat and swirl it around the pan.
5. Pour the cornmeal batter into the cast iron skillet and smooth it out to an even layer. Sprinkle the reserved bacon and cheese over top. Bake for 30 minutes, until a toothpick in the middle is free from crumbs.
6. Remove the cast iron skillet from the oven and let the cornbread cool for 15 minutes before slicing and serving.

Makes 8 servings.