

Dan Ralston's Kitchen

Chloe Gildberg's Cornbread

Serves 4 - 8

4 cups self rising cornmeal, preferably *Martha White's*

1 large egg

3 Tbs. bacon grease

Milk

This recipe is from our good friends and neighbors, Chloe and Barry Gildberg. Chloe is a native of the south and her family recipe is the best we have tasted. It is especially good with winter soups like bean or lentil.

Pre-heat oven to 350 degrees. In a mixing bowl combine the cornmeal, egg, and enough milk to make a soupy meal. Add 3 tbs. bacon grease to a well seasoned iron skillet and melt it. Pour approximately 2 tbs. hot bacon grease from the skillet into the cornmeal and mix it in thoroughly. Pour the cornmeal mixture back into the skillet and bake for 20 minutes or until edges turn light brown. Invert onto a plate and, after cooling for 5-10 minutes cut into wedges and serve.

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