

Blue Corn Bread

Ingredients:

2 cups Blue Cornmeal
2 cups Flour
1 cup Sugar
1 T Baking Powder
1 tsp Salt
½ lbs. Butter
2 ea eggs
2 cups Milk

Preparation:

Combine the first five ingredients then cut in the butter and mix in the eggs and milk (but don't over work). Preheat a heavy skillet in a 400-degree oven. When the skillet is hot add ½ cup of vegetable oil and return to the oven for five minutes, then remove and pour the batter into the skillet and bake until tests clean with a toothpick.

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