

Cracklin' Corn Bread

Ma's Cookin', Mountain Recipes

Servings: 8



Never will forget butcherin' time. Ma wuld cut up thet hog hide with th' fat on it an' render th' fat by fryin' thet skin down to a crisp. Thet skin is what we mean by "Cracklins." Well ma wuld save the cracklin's to eat plain or put in corn bread.

Ingredients

1½ cups cornmeal
½ cup flour
2 teaspoons baking powder
½ cup cracklin's
½ teaspoon salt
1 egg, beaten
1½ cups milk

Cooking Method

Sift together corn meal, flour, baking powder, and salt.

In another bowl combine beaten egg, milk and cracklin's.

Combine with dry ingredients,.

Beat well.

Pour mixture into a greased iron skillet or pan.

1. Bake in moderate oven until done.
2. Should be brown.