



Garden Fresh Farm Recipes

Dukes Cornbread

Cornbread made with Dukes Mayonnaise is a rich, moist variation of traditional cornbread. The mayonnaise adds a subtle tang and extra tenderness, creating a soft, slightly dense texture with a golden, crispy crust. Typically made with cornmeal, flour, eggs, buttermilk, and a touch of sugar, the addition of Dukes Mayo enhances the flavor and moisture without overpowering the classic cornbread taste. It pairs perfectly with chili, barbecue, or as a comforting side dish for Southern-style meals.

Ingredients:

2 eggs, beaten
2 cups buttermilk self-rising cornbread mix
1 1/2 cups buttermilk
1 cup Duke's Mayonnaise
1 Tbsp. sugar

Directions:

Preheat oven to 425°F.

Grease a 9" cast-iron skillet.

When oven reaches 425°F, put skillet in for a few minutes while making the batter.

Beat 2 eggs, then add sugar and beat well with whisk. Add remaining ingredients and whisk until smooth (if you have time, let the batter "stand" for several minutes to develop tangy flavor).

When skillet is hot, remove from oven and pour batter into it.

Place skillet in oven, bake for 23 minutes.

Remove from oven and let stand for about 5 minutes before cutting into wedges.

