



## *Garden Fresh Farm Recipes*

# **Poblano, Bacon and Cheddar Skillet Cornbread**

We love southern cornbread at RizzieFarms. Here is a south-of-the-border version inspired by Pati Jinich.

### Ingredients:

2 poblano chiles, diced  
6 slices center cut bacon  
1/4 cup yellow cornmeal  
3/4 cup all-purpose flour  
3 Tbsp brown sugar  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1/2 cup whole milk  
1/4 cup heavy cream  
2 eggs, well beaten  
1 1/2 cups grated cheddar cheese  
1 cups corn kernels (can, fresh or thawed)



### To Prepare:

To roast peppers: Preheat oven to 400°F. Place whole poblano peppers on a baking sheet (line with foil for easy clean-up) and roast for 35-40 minutes or until skins are blackened, flipping several times. Place peppers in a plastic bag, or a bowl covered with plastic wrap and let cool for 10-15 minutes. Peel, core and seed peppers, then dice.

Cook bacon in a large cast-iron pan, over medium-high heat. Cook until crispy. Remove the bacon from the pan and turn off the heat. Reserve bacon fat, leaving about 1 tablespoon in skillet. Place skillet in 400° oven. Crumble bacon when cool.

In a large bowl, combine the cornmeal, flour, brown sugar, baking powder, baking soda, salt and pepper. In a small bowl, combine the milk, cream and eggs. Whisk the wet ingredients into the dry. Add the cheddar cheese, corn, poblano chiles and crumbled bacon. Add the reserved bacon fat into the batter. Mix well.



## ***Garden Fresh Farm Recipes***

Carefully remove screaming hot cast iron skillet from the hot oven. Carefully pour the batter into the pan and distribute evenly. The corn meal mix should be bubbling around the edges.

Put the skillet back in the oven and bake for 30 minutes or until golden brown. Check the center with a toothpick. It should remove clear when inserted into the center.

Cool for 15 minutes. Cut into wedges and serve.