

Dairy Hollow House Skillet-Sizzled BUTTERMILK CORNBREAD

For eighteen years, I owned and ran a country inn and restaurant with my darling late husband, Ned. Many things changed over those eighteen years, but one that didn't was this, our acclaimed house cornbread. It is a basic African American-style cornbread: not strictly Southern or Northern, but taking the best notes from both. I was taught to make it by Viola, a Georgia ex-pat whom I met in the Fort Greene section of Brooklyn, New York (now gentrified, then—1969—not). I used to say that this cornbread was “the sun around which the other planets of the menu revolved.”

It's the first recipe in my previous cookbook, *The Cornbread Gospels*, and more than one person has written to me saying, “I really want to cook my way through the whole book, but the DHH Skillet-Sizzled is so good I just keep making it!” **Ve**

Vegetable oil cooking spray
1 cup unbleached white flour
1 cup stone-ground yellow cornmeal
1 tablespoon baking powder
¼ teaspoon salt
¼ teaspoon baking soda
1¼ cups buttermilk
2 tablespoons sugar
1 egg
¼ cup mild vegetable oil
2 tablespoons butter or mild vegetable oil

- 1** Preheat the oven to 375°F. Spray a 10-inch cast-iron skillet with oil and set it aside.
- 2** Sift together the flour, cornmeal, baking powder, and salt into a medium-size bowl.
- 3** In a smaller bowl, stir the baking soda into the buttermilk. Whisk in the sugar, egg, and the oil.

- 4** Put the prepared skillet over medium heat, add the butter, and heat until the butter melts and is just starting to sizzle. Tilt the pan to coat the sides and bottom.
- 5** Pour the wet ingredients into the dry and combine them quickly, using as few strokes as possible. Scrape the batter into the prepared pan and bake until it is golden brown, about 20 minutes. Let cool for a few moments, and slice into wedges to serve.

Makes 8 wedges

“Chili is not a dainty dish, and I believe it should be made in quantity and served to a boisterous crowd.”

—Sarah Leah Chase,
Cold-Weather Cooking