

Cornbread and Eggs Recipe

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Ingredients - To Make The Cornbread:

2 cups Self-Rising Corn Meal
1 cup Self-Rising Flour
1 Egg
1 Tablespoon Sugar
1 cup Milk, maybe a little more, as needed.
Butter and/or lard, to grease the skillet.

Instructions - To Make The Cornbread

Pre-heat your oven to 425°.
In a large mixing bowl, add the following...
Add Corn Meal
Add Flour
Whisk together
Add Sugar
Whisk together well.
Add the egg, stir to break up.
Stir in enough milk to make the batter the consistency of cake batter.
Place a Tablespoon of lard in a warm skillet and let it melt. Swirl around to coat the skillet well.
Pour in the batter, spread it out evenly, and place the skillet in the oven.
Bake at 425° for 20-25 minutes, or until golden brown and pulled away from side of pan.
Insert a wooden toothpick to test for doneness, if it pulls out clean, bread is done.
Remove from oven, place on wire rack and let cool 5-10 minutes before removing from pan.

To Make Cornbread and Eggs:

Break four eggs into a small mixing bowl.
Whisk eggs together.
Melt about one Tablespoon of Butter in a skillet.
Crumble a section of cornbread, about the size of a pie slice, into the butter.
Pour the whisked eggs over the cornbread.
Stir the eggs into the cornbread and let the mixture cook about three minutes, until eggs are done.
Serve warm and Enjoy!