



Cast Iron Grilled Corn Bread

Cooking in cast iron on a wood burning grill adds a subtle smokey depth enhanced by toasting the cornmeal in the pan. We've included some possible additional ingredients to add for an even richer flavor!

INGREDIENTS:

- 2 ¼ cups Riverview Farms Cornmeal
- 1 ½ cups Sour Cream
- ½ cup Whole Milk
- 2 tbsp Pine Street Market Leaf Lard or Bacon Drippings
- 1/2 cup Salted Butter
- 1 tsp Baking Powder
- ½ tsp Kosher Salt
- 2 Large Eggs

Optional Additions:

- 2 tbsp Roasted Corn, cut off the cob
- 2 tbsp Sharp Cheddar Cheese, shredded
- 6 slices Pine Street Market Heritage Bacon, fully cooked and roughly chopped
- 2 Jalapeno Peppers, roasted and roughly chopped

PREPARATION:

- Preheat Big Green Egg to 400°F indirect heat.
- Place a 10-inch cast iron skillet on the grill and toast the cornmeal for 3 minutes, stirring occasionally, until fragrant.
- Transfer the cornmeal to a large bowl and whisk together with sour cream and milk.
- Wipe the skillet clean, add the lard and butter, roast on the grill for 2 minutes or until the butter begins to slightly brown. Set aside 1 tbsp of the warm fat. Allow the remaining fat to slightly cool and slowly whisk into the cornmeal mixture.
- Add the baking powder, salt, eggs, and any optional ingredients to the bowl and whisk to combine.
- Add the reserved fat back to the pan. Quickly pour the mixture into the pan and return to the grill. Roast for 15 minutes or until it is golden brown around the edges and the top begins to crack. Cool for 5 minutes and serve with softened butter or Bacon Jam.