

cranberries

Cranberry Southwest Cornbread

1	cup	stone-ground cornmeal	12	oz	fresh or frozen cranberries
1	cup	unbleached flour			
¼	tsp	salt	1	tsp	sugar
½	tsp	baking soda	2	tbsp	butter
1	tbsp	baking powder	1	cup	grated Monterey Jack cheese
1		egg			
2	tbsp	sugar	1 ½	cups	corn kernels
¼	cup	corn oil	1		Jalapeño pepper, finely diced
1 ¼	cups	buttermilk			

Heat the oven to 375°.

In a medium bowl, mix the cornmeal, flour salt, baking soda and baking powder. In a separate bowl whisk the egg, sugar, oil and buttermilk. In a food processor, chop the cranberries with the 1 tsp. of sugar. Coat a 10" cast-iron skillet with oil and set it over medium heat. Add the butter. As the skillet heats, quickly stir together the dry and wet ingredients to just combine. Stir in the cranberries cheese, corn and peppers.

When the butter is melted and the pan is hot, add the batter. Transfer to the oven immediately. Bake until light brown around the edges, about 25 minutes. Cut in wedges and serve warm.



Funding support provided, in part, by the BC Government's Buy Local Program; delivered by the Investment Agriculture Foundation of BC with funding from the BC Ministry of Agriculture.

