

Crackling Corn Pones

2 CUPS CRACKLINS
1 2/3 CUP CORNMEAL MIX (WHITE LILY BUTTERMILK)
1 CUP WATER
1 CUP MILK
1/2 TSP. PEPPER
1/2 TSP. SALT
1/2 STICK BUTTER
COOKING OIL & 1/2 STICK BUTTER

In a skillet, add the cracklings and heat up until hot. Add water and milk and simmer for 3-5 minutes. Add salt and pepper and then add cornmeal. Mix well. Make patties 1/2 inch thin and fry in hot oil with a little butter. Fry until very brown. Take out and put on a plate with a paper towel on top. Enjoy!

Fried Cornbread Fritters

2 CUPS BUTTERMILK CORNMEAL MIX
6 TBSP. BUTTER OR MARGARINE (MELTED)
1 TBSP. GRANULATED SUGAR (OPTIONAL)
1 1/2 CUPS WHOLE BUTTERMILK
1 RAW EGG

Mix the above ingredients in a bowl. Place 1/2" oil and 1/2 stick of butter in a preheated 10" iron skillet. Fry cornbread in patties.