

# Hot Water Cornbread

**1 CUP BUTTERMILK CORNMEAL MIX (NO SUGAR)**

**1/2 TSP. BLACK PEPPER**

**1 CUP BOILING HOT WATER**

**3/4 CUP CORN OIL**

**1/2 STICK BUTTER (1/4 CUP)**

Mix the cornmeal, pepper & water and let sit for 5 minutes while you heat butter and oil in an iron skillet. Once butter melts, fry the cornbread in thin pieces until golden brown on both sides. Keep heat on medium (not high) so cornbread will cook thoroughly in the middle. (I drop mine in by the spoonful, but you can also roll the batter into balls then flatten with a spoon once they hit the grease). These are better at room temperature than hot out of the skillet. Enjoy them, y'all!

*“Hot water cornbread is not something we grew up eating at our house. Granny made a pone of regular cornbread every single day along with a pan of biscuits in the morning. Many had requested this recipe, so I gave it a try.”*

*-Tammy*