

SOUTHERN CRACKLIN CORNBREAD

2 CUPS CRACKLINS
2 CUPS CORNMEAL MIX (WHITE LILY BUTTERMILK)
2 CUPS BUTTERMILK OR MILK
1/2 TSP. PEPPER
1/2 TSP. SALT
1/4 CUP COOKING OIL
SHORTENING AND 10.25” IRON SKILLET

Preheat oven to 450 degrees. Put cracklings in a quart freezer bag and beat with a meat mallet to break into small pieces.

Grease the iron skillet well with shortening. Sprinkle a little cornmeal mix into skillet.

In a mixing bowl combine the cornmeal mix, buttermilk, pepper, salt, oil and mix well. Mix in cracklings.

Pour into iron skillet and place in the oven and cook until nice and brown about 20-30 minutes.

Serve with greens and beans!