

Bacon Beer Cornbread

Description

I was just feeling cornbread. I wanted it with bacon, and figured hey... while I'm at it I'll add some beer. Then spread some butter on it while it's still hot. Then die because I don't know what could be better.

Ingredients

- 6 slice thick cut bacon - chopped
- 1 1/2 cup finely ground cornmeal
- 1 1/2 cup AP Flour
- 2 tbsp sugar
- 1 1/2 tbsp baking powder
- 3/4 tsp salt
- 3 large eggs
- 1 cup beer
- 1/2 cup milk
- 1/3 cup sour cream
- 1/2 cup unsalted butter melted

Instructions

Preheat oven to 375 degrees F. Spray a loaf pan (mine is 10x5x3) with non-stick spray. Heat a skillet oven medium heat and add chopped bacon.

Stir and cook until crispy and fat is rendered, then remove with a slotted spoon and drain on a paper towel.

Turn off heat but don't discard bacon fat.

In a large bowl, mix together cornmeal, flour, sugar, baking powder and salt.

In a small bowl, whisk together milk and eggs.

Add milk and eggs to dry ingredients, mixing until combined, then add in sour cream and beer.



Summary

Yield: 1

Prep Time: 5 minutes

Category: Breads

Cuisine: American

Tags: Chili Bacon

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Mix and add in butter and leftover bacon fat, mixing until batter is somewhat smooth but just combined.

Fold in bacon. Pour batter in loaf pan, then place pan on a baking sheet and bake for 30-35 minutes, or until top is golden.

Let cool for 20-30 minutes, then remove from the pan and slice.