

Our State eats

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Corn Sticks

Yield: 14 servings.

Note: This recipe calls for cast-iron corn-stick pans, but a 10-inch cast-iron skillet will work, too. Bake at the same temperature for 20 to 25 minutes.

- 1¼ cups yellow cornmeal
- ¼ cup all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 large eggs, lightly beaten
- 1 cup buttermilk
- 3 tablespoons bacon grease, plus extra

Heat oven to 425°. Place corn-stick pans in preheated oven for 15 minutes. Meanwhile, combine cornmeal, flour, salt, and baking powder in a mixing bowl.

In a separate bowl, combine eggs, buttermilk, and 3 tablespoons of bacon grease. Add egg mixture to the dry ingredients and stir until just combined.

Remove corn-stick pans from oven and carefully brush each mold with bacon grease. Spoon batter into each mold, about $\frac{3}{4}$ full, and bake for 20 minutes or until edges are crispy and tops of corn sticks are golden brown.



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