

Bacon Herb Cornbread

Home made cornbread with bacon, onion and herbs. Perfect for winter!

- 158 g yellow cornmeal
- 72 g AP flour
- 6 g kosher salt
- 2 g (1/2 tsp) baking soda
- 2 eggs
- 258 g lowfat yogurt
- 140 g milk
- 17 g honey
- pad of butter
- 1/2 an onion, diced
- 4 slices bacon
- 2 sprigs rosemary, chopped
- 2 leaves of sage, chopped
- 4 sprigs thyme

Heat oven to 375

Preheat a nine inch cast iron skillet in the oven.

In a separate frying pan on the stove, sautee onion, bacon and herbs until bacon is cooked and onions are tender/translucent. Set aside and allow to cool.

Mix together dry ingredients: cornmeal, AP flour, salt, and baking soda.

In a separate bowl whisk together the eggs, yogurt, milk, and honey.

Add the dry ingredients into the wet ingredients with a rubber spatula, careful not to overmix.

Fold in the bacon/onion/herb mixture.

Add the pad of butter to the cast iron in the oven. Once melted, remove the cast iron from the oven.

Add the cornmeal batter to the heated cast iron and replace into the oven for 35-40 minutes.

Allow to cool for 10 minutes or so.

Serve warm.

