AIN'T BURNT YET

SMALL-TABLE SOUTHERN SUPPERS

GOOD FOOD. BAD JOKES. SMALL BATCHES.



12 RECIPES. A PROPER SUPPER.

THE RECIPE COMPANION TO CHEAP FOOD ACTS RICH

TWELVE GOOD PLACES TO START.

PICK TONIGHT'S SUPPER.

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01 SMALL-SKILLET CORNBREAD

CRISP EDGES / SOFT MIDDLE

A little skillet gives a small table the good part of cornbread: plenty of browned edge. Serve it beside beans, greens or chicken and dumplings. This smaller book version uses a whole egg and a measured batter that fits the pan.

4 SMALL WEDGES · 2 SIDE PORTIONS

10 min hands-on / 30-35 min total

WHAT YOU NEED

- ☐ 70 g (1/2 cup) fine yellow cornmeal
- ☐ 30 g (1/4 cup) all-purpose flour
- ☐ 1 tsp baking powder; 1/4 tsp salt
- ☐ 1 large egg
- ☐ 120 ml (1/2 cup) buttermilk
- ☐ 1 tbsp neutral oil, divided

SET OUT

6-inch ovenproof skillet

BEFORE YOU START

Use plain cornmeal, not self-rising mix. Measure flour by weight or spoon it lightly into the cup and level it. Make sure the skillet handle is ovenproof. Keep a dry oven mitt beside the stove so nobody grabs the hot handle.

THE PAYOFF

A small skillet gives more crust per wedge. Serve two wedges each beside beans; it is a side, not a full supper.

ALLERGEN CHECK

Wheat, milk, egg. Read labels.

SMALL-SKILLET CORNBREAD

LET'S MAKE SUPPER.

1. Heat the oven to 425°F (220°C). Put 2 teaspoons of oil in the skillet and warm the pan in the oven for 5 minutes. Do not leave it unattended.

2. Mix cornmeal, flour, baking powder and salt in one bowl. Beat the egg, buttermilk and remaining teaspoon of oil in another. Fold wet into dry just until no dry pockets remain.

3. Carefully take out the skillet and swirl the oil over its base. Pour in the batter; it should sizzle gently. Return the skillet to the middle rack.

4. Bake 15-20 minutes, until the center is set and a skewer comes out without wet batter. Rest 5 minutes before turning out and cutting into four wedges.

LOOK FOR THIS

The edge should release with a thin spatula and the middle should spring back lightly. A dark crust with a wet center needs a little longer at a lower temperature, loosely covered.

MAKE IT YOURS

No buttermilk? Mix 1 1/2 teaspoons lemon juice into milk to make 120 ml (1/2 cup). Let stand 5 minutes. The flavor will be slightly different.

SAVE IT SAFELY

Cool promptly, wrap, and refrigerate for up to 3 days or freeze individual wedges. Rewarm wrapped to keep the middle tender; uncover briefly for a crisp edge.