



## “Bacon & Jalapeño Kettle Cornbread”

### INGREDIENTS:

1 1/4 C coarsely ground  
cornmeal

3/4 C all-purpose flour

1/4 C granulated sugar

1 tsp kosher salt

2 tsp baking powder

1/2 tsp baking soda

1/3 C whole milk

3/4 C buttermilk

1/4 C kettle corn flavored  
Moonshine

2 eggs, lightly beaten

1/2 C cooked bacon pieces,  
Put aside 2 Tbsp bacon  
grease

1 1/2 fresh jalapeño peppers,  
small diced and de-seeded.  
With all rib meat removed

6 Tbsp unsalted butter,  
melted

### PREPERATION: Serves: 8 people

Preheat the oven to 425 degrees F and place a 9-inch cast iron skillet inside to get hot. Rotate skillet after about 5 min to ensure even heating.

In a large mixing bowl whisk together all the dry ingredients- cornmeal, flour, baking powder, and baking soda. In another bowl whisk your wet ingredients- milk, moonshine, buttermilk, eggs, butter, then slowly add your wet mixture to your dry mixture and whisk till smooth.

Now gently fold in the bacon pieces and diced jalapeño peppers till evenly distributed throughout the batter.

Carefully remove the hot skillet from the oven. Reduce oven temperature to 375 degrees F. Coat the bottom and sides of the hot skillet with the reserved bacon grease. Pour the batter into the skillet and place it in the center of the oven. Bake until the center is firm and a cake tester or toothpick inserted into the center comes out clean, about 20 to 25 minutes. Allow to cool for 10 to 15 minutes and serve with our Carolina Slaw and Smoky Mountain Hot Chicken!

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