

Our State eats

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Pimento Cheese Cornbread

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 eggs
- 1 cup milk
- ¼ cup mayonnaise
- 2-ounce jar diced pimientos, drained
- 8 ounces sharp Cheddar cheese, freshly grated
- Butter, optional

Preheat oven to 425°. Grease an 8 x 8 inch baking dish.

In a large bowl, combine cornmeal, flour, sugar, salt, and baking powder. In a separate bowl, whisk together eggs, milk, and mayonnaise. Add the wet mixture to the dry mixture, and stir to combine. Stir in pimientos and Cheddar.

Pour batter into prepared dish. Bake 25-30 minutes, until cooked through. Let cool for 15 minutes before slicing. Top with butter, if desired.

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