

Our State eats

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Buttermilk Cornbread *with Sorghum Butter*

Yield: 6 to 8 servings.

- 1 tablespoon vegetable shortening
- ½ cup butter, melted
- ⅓ cup granulated sugar
- 2 large eggs, beaten
- 1 cup whole buttermilk
- ½ teaspoon baking soda
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- ½ teaspoon salt

Preheat oven to 375°. Grease a 9-inch cast-iron skillet with vegetable shortening. Place skillet in oven.

In a large mixing bowl, add melted butter and sugar, and whisk to combine. Whisk in eggs and buttermilk. In a separate bowl, add baking soda, cornmeal, flour, and salt. Whisk to combine. Add egg mixture to dry ingredients and stir until just combined with no lumps.

Remove skillet from oven and pour batter into hot skillet. Bake in oven for 25 to 30 minutes or until a toothpick inserted in the center comes out clean.

Sorghum Butter

- 2 sticks unsalted butter, room temperature
- ½ cup sorghum syrup
- ½ teaspoon salt

In a large mixing bowl, combine butter, syrup, and salt until well blended. Serve with cornbread, biscuits, or on pancakes. Store leftover butter in refrigerator for up to 1 week.



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