

# Our State eats

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## Brown Butter Sage Leaf Buttermilk Cornbread

- 5 tablespoons unsalted melted butter,  
plus more to grease the plate
- A handful of fresh sage leaves of various sizes
- 2 cups stone-ground cornmeal
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¾ teaspoon salt
- 1 egg
- 1½ cups buttermilk

Thickly butter the bottom and sides of your pie plate. Arrange sage leaves face down in a decorative flower fashion starting at the center of the plate, adding a few along the sides.

Toss together dry ingredients in a bowl. In another bowl, whisk together the melted butter, egg, and buttermilk. Make a well in the dry ingredients, add the wet, and stir until mixed. Pour the batter into the prepared baking dish and bake until golden brown, about 25 minutes. To serve, invert onto a platter so that sage leaves face up.

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