

# Our State eats

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## Sausage & Cheese Cornbread

*Yield: 12 bars.*

- 6** tablespoons unsalted butter, divided
- 1½** cups yellow onion, chopped
- 2** tablespoons parsley, chopped
- ½** pound Neese's sausage, cooked and drained
- 1** teaspoon salt
- 3** teaspoons baking powder
- 1** cup yellow cornmeal
- 1** cup all-purpose flour
- 1** large egg
- 1** cup whole milk
- 1** cup sharp Cheddar cheese, grated

Preheat oven to 425°.

In a cast-iron skillet, heat 3 tablespoons butter until melted. Add onion and cook over medium to low heat, stirring occasionally until translucent. In a large bowl, add cooked onion, parsley, cooked sausage, salt, baking powder, cornmeal, and flour. Toss ingredients until well combined. Cut in remaining butter and mix until ingredients resemble coarse sand. Make a well in the center. Whisk together egg and milk, and pour into center of mixture. Stir until mixture is just moistened.

Prepare a 9 x 12-inch baking dish with cooking spray. Spoon mixture into prepared dish, spreading evenly and into corners. Top with grated cheese. Bake for 20 minutes or until top is golden brown. Cut cornbread into squares. Serve hot.



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