



OLE MISS SAUSAGE AND BLACK-EYED PEA CORNBREAD

Adjusted from Pig: King of the Southern Table

INGREDIENTS

- ½ lb Bulk pork sausage *
- 1 Small onion, chopped
- 2 cups White cornmeal **
- 1 cup All-purpose flour
- 1 tsp Salt
- ½ tsp Freshly ground black pepper
- ½ tsp Baking soda
- 1 cup Buttermilk
- ½ cup Vegetable oil
- 2 Large eggs
- 1 cup Grated aged Colby or Swiss cheese
- 15-oz can Black-eyed peas, drained
- ½ cup Canned chopped green chiles

DIRECTIONS

1. Preheat the oven to 375F. Grease a large baking dish or pan and set aside. ***
2. In a skillet ***, break up the sausage, add the onion, and stir over moderate heat until the sausage is browned, about 10 minutes. Drain the sausage and onion on paper towels.
3. In a large bowl, whisk together the cornmeal, flour, salt, pepper, and baking soda. In another bowl, whisk together the buttermilk, oil, and eggs until frothy. Add the wet mixture to the dry mixture and stir just until the dry mixture is moistened. *Do not overmix* – the batter should be slightly lumpy. Add the cheese, black-eyed peas, and chiles, and stir until the mixture is well-blended. Scrape the batter into the prepared dish and bake until golden brown, 40-50 minutes.
4. Allow to cool for about 10 minutes before serving.

* My sausage, of course!

** I used yellow cornmeal, coarse ground. Tasted great.

*** I used a large cast iron skillet. I cooked the sausage and onion in the skillet, then just put the whole mess back into that skillet instead of greasing a baking dish separately.