

# SKILLET CORN BREAD

## WITH POBLANOS, CORN, BACON, AND CHEDDAR

### Ingredients

6 to 8 slices thick bacon, preferably center-cut	4 large eggs
1 ¾ cups all-purpose flour	1 cup whole milk
½ cup yellow cornmeal	½ cup heavy cream
⅓ cup packed dark brown sugar	8 ounces cheddar cheese, grated (2 cups)
1 tsp baking powder	3 poblano chiles, roasted, peeled, seeded, and diced
1 tsp baking soda	2 cups fresh or thawed frozen corn kernels
½ tsp kosher or sea salt	
½ tsp freshly ground black pepper	

### Directions

1. Preheat the oven to 375 degrees.
2. Heat a 9- or 10-inch cast-iron skillet over medium-high heat. Add the bacon and cook until crispy, about 3 minutes per side. Remove the bacon from the pan, leaving the fat in the skillet, and drain on a paper towel-lined plate. Set the pan aside.
3. In a large bowl, stir together the flour, cornmeal, brown sugar, baking powder, baking soda, salt, and pepper. Beat the eggs in a small bowl, then whisk in the milk and cream.
4. Whisk the wet ingredients into the dry. Fold in the cheddar cheese, poblano chiles, and corn. Crumble the bacon and fold it in. Pour in most of the bacon fat from the cast-iron pan, leaving about 1 tablespoon in the pan, and combine well.
5. Reheat the skillet and the remaining bacon drippings over medium heat, and when the pan is hot, pour in the batter, scraping in every last bit with a rubber spatula. Transfer to the oven and bake for 30 minutes, or until the corn bread is golden brown and a tester inserted in the center comes out clean.
6. Cut into wedges and serve hot or warm.