

CRAWFISH CORNBREAD

Ingredients

1 lb cooked crawfish tail meat	2 cups yellow cornmeal
1 1/4 cups unsalted butter, divided	1/2 cup all-purpose flour
1/2 red bell pepper, chopped	1 tsp baking soda
4 green onions, thinly sliced	1 tsp baking powder
1 Tbsp plus 1/2 tsp plus 1 pinch salt, divided	1 3/4 cups whole milk
1/4 tsp ground black pepper	2 Tbsp honey
1/4 tsp crushed red pepper	1 large egg, beaten
1 tsp granulated garlic	1/4 cup bacon drippings
	1/4 cup salted butter, melted

Directions

1. Place a deep 10-inch cast-iron skillet in the oven, and preheat oven to 450 degrees.
2. Place crawfish tails in a colander to drain; give crawfish a gentle squeeze to remove excess liquid.
3. In a medium skillet, melt 1/2 cup unsalted butter over medium-high heat, swirling occasionally, until foamy. Add bell pepper, green onion, a pinch of salt, and black pepper, and cook, stirring occasionally, until bell pepper is softened, about 5 minutes. Add 1/2 tsp salt, black pepper, and crushed red pepper, and cook, stirring for 30 seconds. Stir in crawfish and granulated garlic, and cook until moisture evaporates, about 5 minutes.
(continued on next page)

CRAWFISH CORNBREAD

Directions, cont.

4. In a small microwave-safe bowl, place 7 tablespoons butter, and heat on high until melted, about 45 seconds. Set aside.
5. In a large bowl, whisk together cornmeal, flour, baking soda, baking powder, and remaining 1 tablespoon salt. Stir in milk and honey. Add melted unsalted butter and egg; stir or whisk until combined. Add crawfish mixture, stirring to combine.
6. Carefully remove cast-iron skillet from oven, and place over high heat. Add bacon drippings, and cook until smoking; add remaining 1/4 cup unsalted butter, swirling to coat bottom and sides of pan. Add batter, and smooth top with a wooden spoon or rubber spatula. Reserve remaining 1 tablespoon unsalted butter for another use.
7. Bake until golden brown, 10 to 15 minutes. Carefully turn out onto a cutting board. Brush generously with melted salted butter, cut into pieces, and serve hot.

Serves 8