

Crackling Corn Bread

Note: This recipe tells my age. I've had to explain what "lard" and "cracklins" are. Oops! I would tell you I'm "well preserved" but that makes me feel like I belong in a pickle jar:)

1 tbs. lard (shortening:)

1 c. self rising cornmeal

1 c. self rising flour

1 tbs. sugar

2 eggs

1 1/2 c. buttermilk -- or sweet milk

1/2 c. cracklins :)

Put lard in a 6 x 12 inch loaf pan and let it melt. Mix all other ingredients together well. Pour the batter into the pan and bake in 425° degree oven for 20 to 25 minutes. Source: Best of the Best from Virginia, Selected Recipes from Virginia's Favorite Cookbooks