

Old Fashioned Cornbread

Yield: 10 servings

4 c. cornmeal

2 tsp. baking soda

2 tsp. salt

4 eggs, beaten

4 cup buttermilk

1/2 c. bacon drippings

Combine dry ingredients; add eggs and buttermilk, mixing well. Stir in bacon drippings. Heat a well greased 10 1/2 inch cast-iron skillet in a 400 °oven for 3 minutes or until very hot. Pour batter into hot skillet. Bake at 450 for 40 minutes or until golden brown.