

Southern Cracklin' Bread (An old Southern recipe.)

1/2 pound finely diced pork

1 tsp. salt

1 small onion, finely chopped

1 1/2 cups cornmeal

1/2 cup all-purpose flour

3 tsp. baking powder

1/2 tsp. baking soda

2 eggs, beaten

2 tbs. honey

1/2 cup buttermilk

1 cup orange juice

2 tbs. reserved fat

Preheat oven to 350 ° F .

In a 10 inch oven-proof skillet, fry the pork till crisp. Add onion, and cook till just tender. Drain off liquid fat, and reserve 2 tablespoons.

In a large mixing bowl, combine corn meal, flour, baking powder, soda, and salt. Combine eggs, honey, buttermilk, and juice: mix into cornmeal mixture. Stir in pork and onions.

Return reserved fat to skillet, and heat till very hot. Pour batter into skillet. Transfer to oven, and bake for 30 to 35 minutes. Makes 1 round loaf