



Hot Water Cornbread

Jacob · 28/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

6

Description

This hot water cornbread is a very oldfashioned recipe The cornbread is shaped into little cakes and fried rather than baked Serve the cakes warm with maple syrup or honey

Ingredients

- - 1 cup cornmeal - 1 teaspoon salt - 1 teaspoon white sugar - $\frac{3}{4}$ cup boiling water - 1 tablespoon bacon grease - 1 cup bacon grease
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine cornmeal
2. salt
3. and sugar in a medium bowl. Add boiling water and 1 tablespoon bacon grease; stir until bacon grease melts. Dotdash Meredith Food Studios Pour bacon grease to a depth of 1/2-inch in a large skillet; heat to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios Shape cornmeal mixture into 12 flattened balls using a heaping tablespoon as a measuring guide. Dotdash Meredith Food Studios Fry
4. turning once
5. in hot oil until crisp and golden brown
6. about 5 minutes. Drain on paper towels and serve warm. Dotdash Meredith Food Studios Recipe Tip You can use shortening in cornbread batter instead of bacon grease if desired.