

MARKET-FRESH CORNBREAD

Prepared by: Laura Lutz, July 2017

Source: Marcus Off Duty

8 tablespoons (1 stick) unsalted butter
1/8 teaspoon ground ginger
1/8 teaspoon ground cardamom
1/8 teaspoon chile powder
1/8 teaspoon paprika
1 tablespoon sugar
1 ½ cups yellow cornmeal
½ cup all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon kosher salt
2 large eggs
1 ½ cups buttermilk
2 cup grated sharp cheddar cheese
1 cup fresh corn kernels, including the pulp scraped from the cobs (cut from about 1 large or 2 small ears of corn)
3 scallions, thinly sliced (optional)

Preheat the oven to 425 degrees and generously butter a 9-x5-inch loaf pan.

Put the butter, ginger, cardamom, chile powder, paprika, and sugar into a small pot over medium heat and cook until the butter is melted and the spices are fragrant, 3 to 4 minutes.

Whisk the cornmeal, flour, baking powder, baking soda, and salt together in a large bowl. In a separate bowl, whisk the eggs, buttermilk, and spicy butter together. Pour the wet ingredients into the dry and stir until all the dry ingredients are moistened. Stir in the cheddar and corn, then fold in the scallions, if using.

Scrape the batter into the loaf pan. Set the pan on a baking sheet, slide it into the oven, and bake until a skewer stuck in the center comes out clean, 50 to 60 minutes. Turn the loaf upside down onto a rack and let cool for 20 minutes. Then lift off the pan. This bread is best served warm or toasted.

Laura's Notes: Savory flavor. Roast the cardamom pods in a dry skillet and then take the seeds out of the pods and place in a coffee grinder. I would make this again.

