



LOON ORGANICS

loonorganics@hotmail.com

www.loonorganics.com

Laura Frerichs & Adam Cullip

23229 200th St Hutchinson, MN 55350

Phone: 320.587.0140

This is the best cornbread we have ever made! Hope you enjoy it as well!

Sage and Honey Cornbread

1 c. cornmeal
1 c. flour
1 T. baking powder
 $\frac{3}{4}$ t. salt
2 t. chopped fresh sage plus 12 leaves
1 c. milk or dairy substitute
1/2 c. honey
1 egg
1/2 cup butter

Preheat oven to 400°. Heat 10-inch cast iron skillet in oven 10 minutes. Whisk first 4 ingredients and 2 teaspoons chopped sage in large bowl to blend. Whisk milk, honey, and egg in medium bowl to blend. Remove skillet from oven; add 1/2 c. butter. Swirl until butter is melted. Pour all except 2 tablespoons butter into egg mixture. Add whole sage leaves to butter in skillet; toss to coat. Arrange leaves over bottom of skillet, spacing apart. Add egg mixture to cornmeal mixture; stir until just combined. Pour batter over sage leaves in skillet. Bake until browned around edges and knife inserted into center comes out clean, about 22 minutes. Invert onto plate. If you do not have a cast iron skillet, you could use a regular baking pan. Just melt butter on the stove and continue with instructions.

Adapted from <http://epicurious.com>