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# Sunny's Bacon and Cheese Spoonbread

*Recipe courtesy Sunny Anderson, 2017*

**Serves 8-10**

## **For the bacon**

4 strips bacon  
2 tablespoons unsalted butter  
½ cup chopped Vidalia or sweet onion  
1 clove garlic, grated on a rasp or finely minced

## **For the cornmeal**

¾ cup cornmeal (recommended brand: Indian Head)  
2 cups milk  
1 cup buttermilk  
3 eggs, beaten  
½ cup canned chopped tomatoes & green chilies, I like Ro-Tel  
1 cup shredded cheddar cheese  
1 cup shredded mozzarella cheese  
¾ cup corn (fresh, canned or frozen)  
2 scallions, finely chopped (white and green parts)  
Unsalted butter, for greasing

**1. Cook the bacon.** In a large cast iron pan on medium heat, cook the bacon. Remove to a plate and finely chop when cool enough to handle. Add to the same pan with the remaining bacon fat, the butter, onion and garlic. Cook while stirring to keep the garlic from browning. Pour into a large bowl with the bacon.

**2. Prepare the cornmeal.** In a pot on medium heat add the cornmeal, milk and buttermilk. Raise pot to a simmer while whisking to keep cornmeal from clumping or sticking in the corners. When liquid begins to thicken, turn off heat and continue to stir until it's the texture of loose grits.

**3. Temper the eggs.** In a small, steady bowl whisk the eggs while very slowly adding a bit of the cornmeal mixture. Whisk vigorously to combine and feel the outside of the bowl. If it's not warm, add a bit more of the cornmeal mixture while continuously whisking and keep adding the cornmeal mixture until the eggs are just as warm as the cornmeal mixture. Then reversing order, slowly pour the egg mixture into the cornmeal mixture, whisking vigorously.

**4. Finish combining ingredients.** Pour cornmeal and egg mixture into the large bowl of cooked bacon and veggies. Add the green chilies, cheddar cheese, mozzarella cheese, corn and scallions. Stir to combine.

**5. Prepare dish and bake.** Preheat the oven to 400° F. Butter the bottom and sides of a 9'x13' dish or a large cast iron pan. Pour in the batter and bake in the oven until edges are golden brown and the center is set, about 25-30 minutes.