

Smoked Poblano and Mayberry Cheddar Corn Bread

2 ½ cups Anson Mills yellow polenta
1 tsp fine sea salt
1 ½ tsp baking powder
5 Tbsp duck fat, rendered
1 large egg
1 ½ cups whole milk
1 large, smoked or roasted Poblano pepper, peeled, seeded, and diced
1 cup Vintage Mayberry Cheddar, grated
 (from Swiss Connection and available at Goose the Market:
 <http://www.swissconnectioncheese.com/>)

Method of Preparation

1. Preheat the oven to 425 degrees and preheat a cast iron skillet for 10 minutes.
2. Combine the dry ingredients (cornmeal, salt, and baking powder) in a bowl and mix well.
3. Whisk the egg with 4Tbsp of the duck fat to combine well.
4. Pour the milk and duck-butter mixture into the dry ingredients and whisk until smooth.
5. Fold in the roasted Poblano pepper.
6. Use the remaining 1Tbsp of duck fat to coat your pan.
7. Dump the batter into the skillet, immediately shove it into the oven, and bake for 15 minutes.
8. Top with the grated Vintage Mayberry Cheddar and bake an additional 5-10 minutes until a toothpick inserted into the middle of the corn bread comes out clean.