

# Southern Batter Bread

1-1/2 cups tap water

3 tablespoons margarine

1 cup cornmeal

1 teaspoon salt

1-1/2 teaspoons baking powder

1-1/3 cups milk

2 medium eggs

This is a very old recipe. It has been around for at least a hundred years, probably longer. Bring the tap water and margarine to a boil on the stove, or in the microwave. While it is heating, combine the cornmeal, salt and baking powder in a large bowl. Pour the boiling water into the cornmeal mixture. Stir it up quickly with a whisk to prevent lumps. The cornmeal will swell up and absorb the water. Slowly add the milk to the hot cornmeal. If you add it too fast it will wind up lumpy, which is not real bad, but it's better if you try to keep it smooth. So slowly stir in the milk, a little at a time. When all the milk is added, break the eggs into the bowl too. You don't add the eggs before the milk because the hot cornmeal will cook them. Trust me, this is sort of an icky thing and difficult to rescue. The time it happened to me, I had to toss out the whole mess for the dogs. The milk cools down the cornmeal, making it the perfect temperature for adding eggs. So beat up the batter until the eggs are well incorporated. Then turn the batter into a well oiled 2-quart casserole, or 8-inch square pan, or even a ten inch iron skillet. Bake the bread at 375° for about 40 minutes. The top will be nicely browned and the mixture will jiggle a little bit when you shake the pan. Take it out of the oven and serve it hot. I like this with Butter Beans especially. Add a cherry pie and you have a supper fit for a Hillbilly King