

Cornbread with Farmer Cheese and Thyme

Servings: 6

Source: New York Times Sept. 3, 2008 (Brown Butter cornbread etc.)

Ingredients

- 1 cup Flour
- 1 cup Stone-Ground Yellow Cornmeal
- 1 Baking Powder
- ½ teaspoon Kosher Salt
- 1¼ cups Sour Cream Or Buttermilk
- ¼ cup Vegetable Oil
- 1 Egg
- 3 tablespoons Sugar
- ¼ teaspoon Baking Soda
- 1 Cooked Corn, Kernels Removed
- 4 ounces Farmer Cheese (or Ricotta), crumbled
- 1 Chopped Fresh Thyme Leaves
- ¼ cup Unsalted Butter

Method

1. Preheat oven to 375. In a large bowl, sift together flour, cornmeal, baking powder and salt.
2. In a separate bowl, whisk together sour cream, oil, egg, sugar and baking soda. Gently fold wet ingredients into dry ones til just combined. Fold in corn, cheese and thyme.
3. Melt butter in a 9-inch cast-iron skillet over medium-high heat, tilting pan to coat bottom and sides completely. Cook butter 2 to 3 minutes, until it starts to color and smell nutty. Scrape batter into skillet; smooth surface with a rubber spatula.
4. Bake until bread is golden and a toothpick inserted in center comes out clean, 30 to 35 min. Let cool 5 minutes. Cut into wedges and serve.

Notes

I didn't like the thyme.