



STATE FAIR PANZANELLA



SKILLET CORNBREAD

Adapted from Barnes Farms and Milling Co.

Ingredients:

- 1 cup stone ground corn meal
- 1 cup all-purpose flour
- 1.5 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ cup butter, melted
- ¼ cup honey
- 1 large egg
- 1 cup plain yogurt

Directions:

1. Preheat oven to 400 degrees. Place a greased skillet in the oven to warm.
2. In a large mixing bowl, whisk cornmeal, flour, baking powder, baking soda, and salt. Set aside. In another bowl, whisk together butter, honey, egg, and yogurt.
3. Add the wet ingredients to the dry ingredients and mix until just combined. Pour the batter into the pre-warmed skillet.
4. Bake for 30 minutes until golden brown. Cool for 10 minutes, then slice into pieces.



PANZANELLA SALAD

Adapted from Last Ingredient by Paige Adams & Our Best Bites by Sara Wells

Ingredients for the salad:

- 3 cups cornbread cubes
- 2 tbsp olive oil
- 2 pints tomatoes, halved
- 2 cups cucumbers, diced
- ⅓ cup red onions, diced
- ¼ cup basil leaves, torn

Ingredients for the dressing:

- 2 cups basil leaves
- 1/3 cup apple cider vinegar
- 2 tbsp, honey
- 1 cup olive oil
- 2 roasted garlic cloves
- Pinch of salt
- Pinch of black pepper

Directions:

1. Preheat the oven to 375 degrees. On a baking sheet, toss the cornbread cubes with 2 tablespoons olive oil.
2. Bake for 20 minutes or until golden and toasted. Flip halfway.
3. While the cornbread toasts, make the vinaigrette. Blend the dressing ingredients together in a blender or food processor until creamy.
4. For the salad, combine the tomatoes, cucumbers, red onions, and basil in a large bowl. Pour in half the vinaigrette. Stir everything together.
5. Gently fold in the toasted cornbread. Drizzle in additional dressing as desired.