



LEE BAILEY'S

## Sour Cream Cornbread

Serves 8 to 10

Active: 25 min.; Total: 1½ hr.

This simple Southern-style cornbread harkens to cookbook author Lee Bailey's Louisiana upbringing and highlights his simple entertaining and cooking style. Bailey calls for baking the cornbread in a cast-iron skillet, but you can substitute a well-greased 9-inch metal baking pan.

**1** Heat the oven to 350° and grease a 9-inch round cast-iron skillet. In a medium bowl, whisk the oil with the sour cream, eggs, onion, and corn until evenly combined. In another bowl, whisk the cornmeal with the baking powder and salt. Add the dry ingredients to the wet ingredients and stir until they form a slightly lumpy batter.

**2** Scrape half the batter into the prepared skillet, sprinkle with ¼ cup cheese, and spread the remaining batter on top. Sprinkle the top with the remaining cheese and bake until golden brown and a toothpick inserted in the center comes out clean, about 45 minutes. Transfer the skillet to a rack and let the cornbread cool for 20 minutes before serving.

- ¾ cup vegetable oil, plus more for greasing
- 1 cup sour cream
- 2 large eggs, lightly beaten
- 1 medium yellow onion, grated
- One 16-oz. can creamed corn
- 1½ cups yellow cornmeal
- 2 tsp. baking powder
- 1 tsp. kosher salt
- 1 cup (about 5 oz.) grated cheddar cheese