

chattavore

CORNBREAD PANZANELLA

Prep Time: 20 minutes

Cook Time: 1 hour 25 minutes

Yield: 4-8 servings

For cornbread

- 1 cup cornmeal (NOT cornbread mix)
- 1/2 cup all-purpose or whole-wheat flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 6 tablespoons butter-4 of them melted
- 1 large egg
- 1 1/2 cups buttermilk

For quick blender ranch dressing

- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1/4 cup buttermilk
- 1 green onion, top cut off
- 1 clove garlic
- 1/4 cup flat-leaf parsley
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper (optional)

For the salad

- 2 hearts of romaine, cut into bite-sized pieces
- 2 large tomatoes, seeds and core removed, diced
- 1 cup corn kernels (about 2 ears fresh corn)
- 2 green onions, thinly sliced
- 4 strips bacon, cooked and chopped
- 4 ounces cheddar cheese, cut into 1/4-inch cubes

1. Make the cornbread: Place a 10-inch cast iron skillet in the oven and preheat to 450 degrees. In a large bowl, whisk together the cornmeal, flour, baking powder, baking soda, and salt. In a measuring cup, whisk the egg into the buttermilk. Pour over the cornmeal mixture then add the 4 tablespoons melted butter. Whisk together until no dry bits remain. When the oven has preheated, place the 2 remaining tablespoons of butter into the skillet. When the butter has melted, pour the cornbread batter into the pan. Bake for 25 minutes. Remove from pan and cool briefly.

2. Reduce the oven temperature to 200 degrees. Cut the cornbread into 1-inch cubes. Spread on a sheet pan. Bake for 45 minutes to an hour to dry the cubes.
3. While the cornbread cubes are baking, make the dressing. Place all ingredients into a blender and blend on high speed until smooth. If you find that the dressing is too thick, you can add more buttermilk, a little at a time. Pour into a jar and store in the refrigerator.
4. In a very large bowl, combine the cornbread cubes with the remaining salad ingredients. Drizzle with about 1/2 cup of the dressing. Toss to coat completely. You can add more dressing if you'd like.

Notes

Most of the prep for this recipe occurs during the time that the cornbread cubes are drying in the oven, so don't let the long cook time scare you! It's mostly inactive. This recipe can be served as a main dish or as a side dish.