

Cast Iron Hatch Chile Cornbread

I (Kristen) pretty much cook everything in cast iron, so when I saw this recipe for skillet cornbread by “That Oven Feeling” using my favorite type of chiles, I knew I had to try it! Here in Reno, some of the grocery stores get big shipments of Hatch Chiles this time of year that you can order them by the case and have them roast them for you. When you drive into the parking lot, you can smell the chile’s roasting over the flames. So yummy! We freeze most of them and they last us all year long. I use them in soups, chili, casseroles, and of course cornbread! This recipe makes 2 pans of cornbread using an 8” cast iron skillet. I use a larger skillet though, and just adjust my cook time until a toothpick comes out clean. Living at elevation, my cook time may vary from yours, so I recommend checking every 5 mins after the initial 30-40 mins, until yours is done (but only if you use a larger pan like I do!) You can also make corn muffins instead, and adjust the cook time to 15 minutes. I hope you enjoy this delicious recipe!

Prep time 30 mins

Cook time 35 mins

Total time 1 hour 5 mins

Ingredients:

- 2 hatch chiles
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- ½ cup sugar
- 1 tbsp baking powder
- 1 tsp salt
- 1 cup buttermilk (or regular milk if no buttermilk)
- 2 large eggs
- 6 tbsp salted butter, melted (but not hot)
- ½ cup real honey
- 1 tsp vanilla extract

Instructions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Roast the hatch chiles over a gas flame or under the broiler until each side is charred. Then, place the hatch chiles into a plastic ziptop bag to steam. Once the skin is easy to peel, remove the hatch chiles from the bag. Remove and discard the skin, seeds, and veins. Dice the chiles and set aside.
3. In a medium bowl, combine the cornmeal, flour, sugar, baking powder, and salt. Set aside.
4. In the bowl of a stand mixer, combine the buttermilk, eggs, butter, honey, and vanilla extract. Slowly combine the dry ingredients with the wet ingredients. Add the diced hatch chiles. Do not overstir.



5. Pour the batter into a greased cast iron skillet. Bake in the preheated oven for 30 to 40 minutes, until a knife inserted into the center comes out clean. Serve while warm.

Recipe by That Oven Feelin' at <http://thatovenfeelin.com/hatchchilecornbread/>

