



Byron's Dutch Oven Recipes

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Best Ever Cornbread

1 cup butter; melted
4 eggs; beaten
3 cups milk
2 cups sugar

2 cups cornmeal
3 cups all-purpose flour
4 tsp. baking powder
1 tsp. salt

In a large bowl mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serve warm with honey butter.

Serves: 10-12

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