



Cornbread with Pancetta and Green Chiles *(adapted from Bon Appetit)*

4 ounces pancetta, diced
2 tablespoons butter
3/4 cup yellow cornmeal
3/4 cup all-purpose flour
2 tablespoons sugar
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream
1/2 cup milk
1 large egg
1 small can chopped green chilies
1/2 cup grated cheese (pepper jack or mozzarella)

Preheat oven to 400. Brown pancetta in 8 inch cast iron pan. Add butter, and when butter has melted set aside and keep warm. Meanwhile whisk together cornmeal, flour, sugar, baking powder, baking soda and salt in a medium sized bowl. In a smaller bowl beat egg, sour cream and milk together. Stir in green chilies. Add wet ingredients to dry ingredients, mixing with a fork only until just combined. Pour over hot pancetta and bake for 15 minutes, or until a toothpick comes out clean. Immediately flip cornbread out of pan onto a wire rack. Top with grated cheese and allow cheese to melt before serving. Makes 6 servings.