

## **CIVIL WAR DAY – CRACKLIN’ BREAD**

**(South)**

*Cracklin' is the fat rendered after cooking bacon*

3/4 cup finely diced salt pork  
2 cups corn meal  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
2 eggs, well beaten  
1 cup buttermilk  
2 tablespoons salt-pork drippings

Fry salt pork over a low heat until nicely browned. Drain fat, saving both drippings and cracklings. Sift together corn meal, baking powder, baking soda, and salt. Combine eggs, buttermilk, and drippings. Stir into corn-meal mixture, together with cracklings. Spread dough in a greased 11 X 7 X 1 1/2 inch baking pan and bake in a preheated 400 degree oven for 25-30 minutes.

**(Note: if you can't get salt pork, you can fry up some bacon (about 4-6 slices). It will create the same effect of taste/amount of cooking fat.)**