

Sanj's Christmas Cornbread with a Maple Bourbon Glaze Recipe

- **Prep Time:** 30 minutes
- **Cook Time:** 20 minutes
- **Additional Time:** 20 minutes
- **Total Time:** 50-70 minutes (plus up to 45 minutes smoker time)
- **Yield:** 1 x 13inch Cast Iron Pan

Ingredients

- 1 ¼ Cup Yellow Cornmeal
- 1 Cup All Purpose Flour (substitute Rice Flour for gluten free)
- 3 tbsp Granulated Sugar (I like using Cane Sugar)
- 1 tbsp Baking Powder
- ¼ tsp Baking Soda
- 1 tsp Kosher Salt (larger grain than table salt)
- 2 Medium eggs
- 1 ¼ cups Buttermilk (you can substitute Whole Milk or make your own buttermilk)
- 6 tbsp of melted Salted Butter (I substitute olive oil)
- 1 cup chopped Jalapenos (or to taste – we use 1 ½ Cups of Cowboy Candy) Keep a couple of rings to decorate the top of the cornbread.
- 1 cup chopped Roasted Red Peppers (save a couple of slivers to decorate the cornbread).
- 1 ½ cups of Maple Syrup
- 1 ½ cups of Bourbon (we love Basil Hayden)

Directions

Step 1

Prepare your workspace by gathering all ingredients (mise en place). Preheat the oven to 400°F (200°C) and generously grease a 13-inch cast iron pan to ensure the cornbread releases easily after baking.

Step 2

In a large bowl, combine the dry ingredients: cornmeal, flour, sugar, baking powder, baking

soda, and salt. In a separate bowl, whisk together the wet ingredients: eggs, buttermilk, and melted butter (or oil, if substituting).

Step 3

Gently fold the wet ingredients into the dry mixture, stirring until just combined. Add the chopped jalapeños and roasted red peppers, making sure the vegetables are evenly distributed throughout the batter. The mixture should be moist but not overworked.

Step 4

Heat the cast-iron pan over medium heat until the oil begins to shimmer, just before it starts smoking. Remove from heat and pour in the cornbread batter. The sizzle will create a beautifully crispy base. Top with reserved jalapeño rings and roasted red pepper slivers for a decorative finish.

Step 5

Transfer the pan to the oven and bake for 20 minutes, or until a toothpick inserted in the center comes out clean. While the cornbread is baking, prepare the glaze. In a small saucepan, bring the maple syrup and bourbon to a boil, then reduce the heat and simmer until slightly thickened. Ensure the alcohol cooks off without over-reducing the glaze.

Step 6

Once the cornbread is done baking, remove it from the oven and use a toothpick or skewer to poke small holes across the surface. Pour the warm maple-bourbon glaze over the top, allowing it to seep into the holes and cascade down the sides. Use a pastry brush to evenly distribute the glaze across the surface.

Step 7 (optional)

For an extra layer of smoky depth, place the cornbread into a smoker set to 165°F for 30 to 45 minutes. This optional step will enhance the smoky sweetness of the glaze.

Step 8

Allow the cornbread to cool for 10-15 minutes before slicing. Serve warm. Leftovers can be stored in an airtight container in the refrigerator for up to 10 days or frozen for up to 12 months.