CLASSIC CORNBREAD

INGREDIENTS :

1/2 cup pecan halves
4 ounces applewood-smoked bacon, cut into 1/4-inch pieces
1 cup diced onions
1 cup diced carrots
1 cup diced celery
4 green onions, chopped
Classic Cornbread, crumbled (about 6 1/2 cups)
1/4 cup chopped fresh flat-leaf parsley
2 tsp chopped fresh thyme
2 tsp chopped fresh marjoram
6 tbsp butter, melted
3/4 cup chicken broth
3/4 tsp salt
1/2 tsp pepper

DIRECTIONS:

1. Preheat oven to 450°. Place 1 Tbsp. melted butter and 1 Tbsp. bacon drippings in a 10-inch cast-iron skillet; heat in oven 5 minutes.
2. Meanwhile, sift together cornmeal and next 5 ingredients in a bowl. Whisk together egg and both milks; whisk into cornmeal mixture just until combined. Whisk in remaining 3 Tbsp. butter and 2 Tbsp. drippings. Pour into hot skillet.
3. Bake at 450° for 20 minutes or until golden brown and firm. Cool 5 minutes; remove from pan, and serve. Or cool completely in pan on a wire rack (about 1 hour).