Iron Skillet Ham and Cheddar Cornbread by Lynn's Recipes

Lynn demonstrates a great way to use up your leftover ham. This is a very easy Iron Skillet Ham and Cheddar Cornbread. It has a lot of delicious ingredients and could be a whole meal with a salad or cole slaw. This is adapted from melissassouthernstylekitchen.com via Facebook.

Ingredients:

- 2 Tablespoons solid vegetable shortening

- 1 cup all purpose flour
- 1 cup plain white cornmeal
- 3 Tablespoons sugar
- 1 Tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder

- 1-3/4 cups buttermilk
- ¼ cup vegetable oil
- 2 large eggs

- 1 cup small diced ham
- 1-1/4 cups shredded sharp cheddar cheese, divided
- 1 cup whole kernel sweet corn, if frozen, thaw
- 4 green onions, chopped

Preheat oven to 425°. Place 2 Tablespoons of the solid vegetable shortening into the cast iron skillet and set it into the oven to preheat and melt the shortening.

In a medium mixing bowl, whisk the dry ingredients. Set aside

In a separate bowl, whisk together the 1-3/4 cups buttermilk, ¼ cup of vegetable oil and 2 eggs until combined

Add the wet ingredients to the dry ingredients and mix together until all of the dry ingredients are fully moistened.

Next, add in the ham, 1 cup of the shredded sharp cheddar cheese, corn, and green onions. Mix well.

Remove the skillet from the oven and swirl the melted shortening around the pan to coat the bottom and sides completely. Discard any excess. Pour the batter into the hot skillet and spread evenly. Sprinkle the remaining cheddar cheese on top.

Place into the oven and bake for 25-30 minutes or until a toothpick inserted into the middle comes out clean. Rest for 5 minutes before cutting and serving.

Makes approximately 8 pieces

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