

Buttermilk Cornbread with Bacon Lime Chili Butter

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-chili-crockpot-recipe>

Ingredients:

- 1 tablespoon unsalted butter
- 2/3 cup corn kernels fresh, off of about 2 cobs
- 2 cups yellow cornmeal
- 2 cups all-purpose flour
- 1 1/2 tablespoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 1/2 cups unsalted butter melted and divided
- 4 cups buttermilk
- 1/4 cup honey warmed, plus extra for drizzling
- salt
- pepper
- bacon
- chili
- butter
- 1/2 pound bacon cooked and crumbled
- 2 tablespoons shallots minced
- 1/2 cup salted butter 1 stick cold, cut into cubes
- 1 tablespoon chile powder
- 1 teaspoon cayenne pepper
- 1/4 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 3 limes

Nutrition:

1. Calories: 2030 calories
2. Carbohydrate: 159 grams

3. Cholesterol: 440 milligrams
 4. Fat: 140 grams
 5. Fiber: 9 grams
 6. Protein: 42 grams
 7. SaturatedFat: 76 grams
 8. Sodium: 2600 milligrams
 9. Sugar: 35 grams
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