

Taste That!

Summer Chili Cornbread Cobbler



This is a great summer recipe that brings together the best of summer and fall. The deliciously ripe fruits of summer – tomatoes, peaches, peppers – and the warmth of chili make it a great meal for a September evening. Topped with cornbread, it's everything you want in a single skillet. If you feel so inclined, you can add ground meat as well, just be sure to brown it before adding the other ingredients. And don't be afraid to mix in any other vegetables you have around; this dish can handle anything you've got laying around like zucchini, fresh (hot or sweet) peppers, green beans, or even fresh corn off the cob.

If you don't have or don't want to use a cast iron skillet, prepare the chili on the stove and transfer it to your baking pan of choice before adding the cornbread dollops.

And, of course, as a chili, this just gets better as the days pass. Make it on Sunday and have lunches all week long.

Serves 8

Ingredients:

For the Chili

- 2 lbs plum tomatoes (i.e. Roma, San Marzano, Opalka, etc..)
- 1/2 lbs peaches (about 2-3 small peaches)
- 2 tbsp oil or butter
- 1 medium onion, chopped
- 2 cloves of garlic, minced
- 1 tsp ground cumin
- 1/2 tsp chili pepper powder
- 1 tsp salt
- 1 can pinto beans, drained

For the Cornbread

- 1 1/4 cup all-purpose flour
- 1 cup cornmeal
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 egg
- 1 cup buttermilk*
- 2 tbsp honey
- 1/3 cup of butter, melted

*NOTE: You can make your own buttermilk. Combine 1 cup milk + 1 tbsp vinegar and let it sit for 5 minutes.

Source:

<http://baked-theblog.com/summer-chili-cornbread-cobbler/>

Instructions

1. (*Optional but recommended step: Peeling the peaches and tomatoes*) Bring a large pot of water to a boil and score an “X” at the blossom end of each fruit with a sharp knife. Prepare a large bowl of cold water. Drop the fruit in the boiling water and transfer to the bowl of cold water as soon as the skins start to peel (~30 seconds, maybe a little longer for the peaches). Peel off all the skins with your hands and discard. They should come right off, but you can use a knife if you need to.]
2. Trim the stem end and roughly chop the tomatoes. Pit the peaches and chop them as well. Set the tomatoes and peaches aside.
3. In a cast iron skillet (I used a 10”), melt the oil or butter over medium heat. Saute the onions and garlic with a few pinches of salt until translucent (~ 3-5 minutes).
4. Add the cumin and chili powder and mix together for about 30 seconds until it’s well combined.
5. Add the tomatoes and peaches. Lower the heat to medium-low and cover. Simmer for 10 minutes.
6. While the chili is simmering, preheat the oven to 375°F and prepare the cornbread topping.
7. Combine the dry ingredients in a large bowl.
8. Whisk together the buttermilk, egg, and honey in a separate bowl.
9. Add the wet ingredient mix to the dry ingredients and stir to combine. Add the melted butter and mix again until fully incorporated. Let sit for 10 minutes.
10. In the meantime, remove the lid from the simmering chili, slightly increase the heat to maintain a simmer, and continue cooking for another 10 minutes or so, until slightly reduced. Taste for salt/heat and adjust if necessary.
11. Stir in the beans and cook for a few more minutes. If the chili is too watery, continue reducing until the desired consistency is reached, but remember that cornbread topping will soak up some of the liquid. Alternatively, if it’s too dry, add a little bit of water, simmer, and taste/season before topping.
12. Remove from heat and spoon the cornbread batter in dollops on top. Distribute it evenly, but don’t worry too much about the gaps, the batter will spread to cover the surface of the skillet.
13. Bake for ~20 minutes, until the cornbread is cooked through and golden.
14. Rest for 10 minutes before digging in. Garnish with cherry tomatoes, cilantro, and chillies.