

Taklik Kvmokse
(Sour Cornbread)
Aggie Beaver

Serving size: 1 person

Ingredients for sour mixture:

2 - cups corn grits or corn meal

1- cup of cooked rice

Small Antique Frankoma Crock or something similar

Mix the corn grits or corn meal and the one cup of cooked rice in the crock. Let this mix sit for four days. This is your sour mix. On the fourth day, add the remaining ingredients.

Ingredients for sour cornbread mixture:

2 - cups flour (self - rising)

If you use all-purpose you will need to add one tablespoon of baking powder.

1- tablespoon sugar

Cooking oil, just enough to cover the bottom of the skillet.

Add oil into skillet. Once skillet is heated pour in your sour mix. Let it brown on both sides.