CULINARY CORNER

November 2025 Edition

Scranton School District
Educating Students From All Over The World

Cornbread

1/2 cup plus 1 tablespoon stone-ground white hominy grits

1 1/2 cups plus 1 1/2 tablespoons stone-ground yellow cornmeal

2 teaspoons baking powder

1 1/2 teaspoons kosher salt

1/2 teaspoon baking soda

2 1/2 cups low-fat buttermilk

2 large eggs

3 tablespoons unsalted butter, cubed

THANKS FOR GIVING!

Happy holidays everyone, it's time for one of the best times of the year where we all gather with our families and loved ones to take inventory of all that we are grateful for. This month, we're celebrating one of my favorite all time sides, cornbread. From savory dishes to sweet treats, corn acts as a culinary chameleon fitting the different roles and needs of the dinner table, but none are quite as good as cornbread.

- Adjust an oven rack to the lower-middle position. Place a 10-inch cast iron skillet on this rack, then crank the oven to 450°F.

- Spin the grits in the carafe of a blender on high for 30 seconds. Transfer to a large bowl and add the cornmeal, salt, baking powder, and baking soda. Set aside.

- In a separate bowl or large measuring cup, thoroughly combine the buttermilk and eggs. Add the wet mixture to the dry mixture and whisk smooth. Set aside for 5 minutes.

- Open the oven and pull out the skillet. Swirl the butter around the bottom and sides of the skillet to both melt the butter and grease the skillet, then quickly pour the batter into the pan. Jiggle the skillet to evenly distribute the batter, then place back on the lower middle rack of the oven.

- Bake until the cornbread is golden brown and springs back when touched, 25 minutes. An instant-read thermometer should read 200 to 205°F at the center.

- Remove from the oven and cool for at least 10 minutes. Consume hot with maple butter spread.

The way I see it, cooking your stuffing in the raw turkey is a lose-lose scenario.

COMING SOON!!!

Gochujang Hot Honey Chicken Sandwich!

This special will be running from 11/10 to 11/14. A sweet and spicy chicken sandwich topped with crisp pickles.

WHY NOT STUFF THE BIRD?

When it comes to turkey, stuffing can be dangerous**.** That's because stuffing goes into the middle of the bird and is extremely porous. That means that as the turkey around it cooks, juices that may contain salmonella bacteria soak into the stuffing, which then must be cooked to a minimum of 165°F in order to be safe. Getting the stuffing to this temperature usually means overcooking the turkey.

The way I see it, cooking your stuffing in the raw turkey is a lose-lose scenario. You either risk food bourne illness, or you overcook your delicious bird to the point that the leftovers are more akin to jerky than a delicious meal.

For those of you that love the iconic photo of the bird with the stuffing flowing out fear not, you can cook the stuffing seperately and stuff the bird as the turkey reaches temp.

Safety Corner!

Topic: Defrosting your Turkey

There are two non-negotiables when it comes to thawing your Thanksgiving turkey:

1. DO NOT defrost at room temperature.
2. DO NOT cook partially frozen poultry.

To avoid disaster, plan ahead: Make space in your fridge and figure out how long it will take for your turkey to thaw:

TURKEY WEIGHT (lbs.)	FRIDGE THAW TIME
9-11	24-36 hours
11-15	48-72 hours
15-20	3 to 4 days