

**Poppy's
Pantry**



**What's in the
pot is Love!**

Tex-Mex Scrambled Eggs with Pulled Pork and Cornbread

There are magical times when leftovers find themselves paired together to make something more than their initial preparation. Now I am not denying the wonderfulness of Pulled Pork but when the crowds fail to finish this delectable Texas staple, the joy within my morning kitchen is ecstatic!

Ingredients

- 👉 Pulled Pork leftovers from Barbeque
- 👉 4 Extra Large Eggs
- 👉 4 slices of Pepper Jack cheese
- 👉 Some milk for fluffiness
- 👉 Salt and Pepper to taste
- 👉 Poppy's Pan Cornbread (See recipe attached)

Directions

- 👉 Set the Pulled Pork on a plate and use the microwave to heat just before serving.
- 👉 Scramble the eggs—it is not my place to change your favorite way. Poppy's is in between scrambled and omelet style with the milk salt and pepper added while mixing the eggs and the crumbled cheese added halfway through the cooking.
- 👉 Have adventurous guests, add a Jalapeño to the eggs and spice it up a bit.
- 👉 Place the eggs on the plate, topped with the Pulled Pork and a nice wedge or two of Poppy's Pan Cornbread and serve.
- 👉 I always have a great Salsa on the side ready for adding a little zing to the morning. I have one kooky relative who prepares a batch of Chile Con Queso using the Pulled Pork and dresses the dish out like a Texas version of Eggs Benedict!

The above recipe serves two hearty appetites. You should be prepared with the proper cooking attire (good shoes) because when the kids find out your cooking up a batch they will gather quickly. Last time I entered the kitchen at seven in the morning, I put the pans down at eleven when I ran out of eggs...

Poppy's Pantry



What's in the pot is Love!

Poppy's Pan Cornbread

Sopping gravy, spreading new churned butter, slathering on Aunt Girty's Cactus Jelly—nothing does it better than a piece of Poppy's Pan Cornbread right out of the skillet!

Ingredients

-  1 cup Yellow Cornmeal
-  1/2 cup All-purpose Flour
-  1 teaspoon Salt
-  1 Tablespoon Baking Powder
-  1 cup Buttermilk
-  1/2 cup Milk
-  1 whole Egg
-  1/2 teaspoon Baking Soda
-  1/4 cup Shortening
-  2 Tablespoons Shortening



Directions

-  Preheat oven to 450 degrees.
-  Combine cornmeal, flour, salt, and baking powder in a bowl. Stir together.
-  Measure the buttermilk and milk in a measuring cup and add the egg. Stir together with a fork. Add the baking soda and stir.
-  Pour the milk mixture into the dry ingredients. Stir with a fork until combined.
-  In a small bowl, melt 1/4 shortening. Slowly add melted shortening to the batter, stirring until just combined. In an iron skillet, melt the remaining 2 tablespoons shortening over medium heat. Pour the batter into the hot skillet. Spread to even out the surface. (Batter should sizzle.)
-  Cook on stovetop for 1 minute and then bake for 20 to 25 minutes or until golden brown. Edges should be crispy!