

## Cornbread Salad and Sausage

- ½ cup olive oil
- ¼ cup fresh lime juice (about 2 limes)
- 1 tablespoon ground cumin
- ¼ cup chipotle chiles in adobo sauce, puréed
- Kosher salt and freshly cracked black pepper
- 2 ripe tomatoes about the size of baseballs, cored and diced large
- ½ red onion, peeled and diced small
- 1 ripe Hass avocado, pitted, peeled, and diced medium
- 1/3 cup roughly chopped fresh cilantro or parsley
- 1 pound fresh sausage links of your choice
- 2 cups 3/4-inch cubes cornbread, toasted golden brown (see recipe below)



To make the dressing, whisk together the olive oil, lime juice, chiles, cumin, and salt and pepper to taste. To make the salad, combine the tomatoes, avocado, onion, and cilantro or parsley and toss gently. Add the dressing to taste, and gently toss again. Set aside.

Put the sausages on the grill and cook well, 5 to 8 minutes per side. When the sausages are done, slice them neatly on the diagonal so they keep their shape. Alternately, you can keep them whole, and serve with a fork and knife. Add the toasted cornbread to the salad and toss gently, adding more dressing to taste. Divide the salad among four plates, top with the grilled sausage, and serve.

### **Cornbread (adapted from the East Coast Grill, Cambridge, MA via Sam Sifton)**

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|----------------------------|------------------------------|
| 2 cups all-purpose flour   | 2 large eggs                 |
| 1 cup yellow cornmeal      | 1 ½ cup whole milk           |
| ¾ cups white sugar         | 1 ½ tablespoon vegetable oil |
| ½ teaspoon salt            | ¼ cup melted butter          |
| 1 tablespoon baking powder |                              |

Preheat oven to 350° F. Lightly oil a 9-inch cast-iron skillet and put it in the oven to heat up. In a large bowl, sift together the flour, cornmeal, sugar, salt, and baking powder. In another bowl, whisk the eggs, milk, and oil. Pour the wet ingredients over the dry ingredients, add the melted butter and stir together until just mixed. Remove the hot cast-iron pan from the oven and pour the batter into it, then give the pan a smack on the countertop to even it out. Return pan to oven and bake, approximately 1 hour, until the cornbread is browned on top

and a toothpick or a thin knife inserted into the top comes out clean. Let cool before turning out and cutting.