



DURGIN PARK CORN BREAD

200 YEAR OLD RECIPE FROM BOSTON

INGREDIENTS

- 3 cups all-purpose flour
- 2 cups yellow cornmeal
- 3 teaspoons salt
- $\frac{3}{4}$ cup sugar
- 8teaspoons baking powder
- 2 large eggs
- 2 $\frac{1}{2}$ cups milk

DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. In a large mixing bowl mix the flour, cornmeal, salt, sugar, and baking powder.
3. Beat the eggs and add to the dry ingredients alternately with the milk.
4. Mix by hand.
5. DO NOT USE A MIXER.
6. Pour the mixture into an 11 x 13-inch greased baking dish and bake for 35 to 40 minutes.
7. Cut into squares and serve hot.

Durgin Park was a historic restaurant located in the Quincy Market, which dated back to the 1840s. Every generation in my family ate there. When I graduated from Harvard in 1975, my parents asked where I wanted to go for dinner. All the best restaurants in Boston were possible that celebratory day. I chose Durgin Park because it had a richness of heritage and my father loved the massive slices of prime rib and the signature strawberry shortcake.

My grandmother might use brown sugar to give the cornbread a richer taste.