

# GEMÜTLICHKEIT

*We bottled that feeling*

## INGREDIENTS

3 cups white whole wheat flour

1 cup medium grind cornmeal

½ cup granulated sugar

1 tablespoon minced fresh rosemary leaves

2 tablespoons baking powder

1 tablespoon kosher salt

1 ¼ cups whole milk

¾ cup whole milk plain yogurt

2 extra large eggs

2 sticks unsalted butter, melted

## ROSEMARY CORNBREAD

12 SERVINGS

*Wine Pairing Suggestions: Big Fire Pinot Noir, or Tempranillo*

My family loves cornbread and we always have it with chili and barbecued spare ribs, among others. This comes together quickly and is tender and delicious. I think this is best served warm, but not so bad at room temperature either. You can wrap it in foil and reheat it gently in the oven.

1. Preheat the oven to 350 degrees. Grease a 9 x 13 inch rectangular baking dish.
2. In a large bowl combine all the dry ingredients and whisk together. In another medium-sized bowl combine the milk, sour cream, yogurt and eggs. Whisk until it's all combined and then slowly whisk in the melted butter.
3. Pour the wet ingredients into the dry ones and mix the two together until thoroughly combined. Pour the batter into the baking pan. Bake for 25 minutes, until a toothpick comes out clean. Allow the cornbread to cool for about 10 minutes and then cut into squares.

**R·STUART & C.**  
..... WINERY .....