

RFFK Tomato Cornbread Cobbler

6 to 8 servings



Photo Credit: Deb Lindsey Photography

This one-skillet special calls for small, whole tomatoes that soften just enough to release their savory, mildly spiced juices. The recipe riffs on one submitted to The Washington Post Food section during its annual Top Tomato reader recipe contests.

INGREDIENTS

For the filling

- 1 pound mixed-variety **cherry** or **grape tomatoes**, each cut in half
- 2 **garlic cloves**, minced
- 1/2 teaspoon **chile powder** (may substitute **smoked paprika**)
- 1/4 teaspoon **celery salt** (see NOTE, below)
- 1/4 teaspoon **kosher salt**
- 1/4 teaspoon **ground cumin**
- 3 **scallions** (white and light-green parts, finely chopped; ¼ cup), dark-green tops reserved
- Finely grated zest and juice of 1 **lime**

For the crust

- 1/2 cup **all-purpose** or **whole-wheat flour**
- 1/2 cup **yellow** or **blue stone-ground cornmeal**
- 1/4 teaspoon **kosher salt**
- 2 teaspoons **baking powder**
- 2 teaspoons **fresh thyme leaves** (optional)
- 8 tablespoons **unsalted butter** (dairy or nondairy)
- 1 cup **milk** (dairy or nondairy)
- Reserved dark-green **scallion tops**, for garnish

DIRECTIONS

For the filling:

1. Stir together the **tomatoes** and **garlic** in a mixing bowl. Season them evenly with the **chile powder**, **celery salt**, **kosher salt**, and **cumin**, tossing to coat, then stir in the 1/4 cup of chopped **scallions**, the **lime zest**, and **juice**. Let this sit while you make the crust.

For the crust:

1. Place a 9- or 10-inch cast-iron skillet on the center rack in the oven; preheat to 350°F.
2. Meanwhile, combine the **flour**, **cornmeal**, **salt**, **baking powder**, and the **thyme**, if using, in a mixing bowl.
3. Once the skillet is hot, add the **butter**. Watch closely; as soon as it's melted and foamy, transfer the pan to the stovetop (off the heat). Stir the **milk** into the flour mixture just enough so that no trace of dry ingredients remains. Quickly pour it into the hot-butter skillet, spreading the batter evenly.
4. Distribute the tomato filling evenly over the batter, then return the pan to the oven and bake until the cobbler is crisped on the edges and has started to pull away from the sides, 25 to 30 minutes.
5. Serve warm or at room temperature, scooping generous spoonfuls for each portion. Thinly slice or mince 2 tablespoons of the dark-green **scallion tops** to garnish each portion.



NOTE: If you can't find celery salt, DIY it by processing celery seed and kosher salt in a spice grinder.