**Johnny Cakes**

**Ingredients:**

3 cups cornmeal

3 Tbsp. sugar

2 tsp. salt

3 cups boiling water

¾ cup milk

¼ cup bacon grease

¼ cup oil

**INSTRUCTIONS**

**Day 1:**

1. Mix cornmeal, sugar, and salt together in a medium bowl.
2. Bring the water to a boil and pour into the cornmeal mixture. Whisk to combine.
3. Slowly add the milk until the mixture is the consistency of loose mashed potatoes.
4. Wrap, label, and store in the cooler with your recipe until tomorrow.

**Day 2:**

1. Heat the bacon grease and oil in a large sauté pan over medium heat.
2. Once the fats are hot, drop large spoon fulls of the batter into the pan. Flatten lightly with a spoon.
3. Cook until they are golden brown on both sides, flipping once during cooking.
4. Drain on a ½ sheet pan lined with paper towels.
5. Sprinkle with salt and pepper.