

## Sides and Breads



### Ole's Corn Bread

1 cup Cornmeal  
1 cup unbleached flour  
1/3 cup granulated sugar  
2 1/2 tsp baking powder  
1/4 tsp salt  
1 cup buttermilk  
6 Tbsp unsalted butter (melted)  
1 egg slightly beaten  
1 cup crisp cooked crumbled bacon (optional)

Grease baking dish  
Stir dry ingredients together.  
Stir in wet ingredients, mix gently.

Bake in centre of oven at 400 for approx 25 min.

### Spicy Rice

Serve with **Crisped Halibut with Sweet Chili Sauce**

1 cup jasmine rice  
1 Tbsp. green chili paste  
2 Tbsp. chopped fresh coriander  
6 dried shiitake mushrooms, soaked in 1 1/2 cups hot water.  
salt to taste

Rinse rice and place in pot with curry paste. Strain mushrooms, reserving liquid. Thickly slice mushrooms and stems, stir into rice. Add mushroom soaking liquid, bring to boil for 1 minute, turn heat to low, cover and cook for 15 minutes or until rice is tender. Stir in coriander.

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