



NORF CACKALACKY CORN CAKES

SERVINGS: 12 cakes ACTIVE TIME: 30 mins. TOTAL TIME: 30 mins.

Think of these corn cakes as pancakes' fun uncle – he storms through town on a motorcycle wearing a black leather jacket, ready to hand you your first beer and stir up all sorts of trouble. These cakes are so delicious that you will be elbowing your dearest loved ones out of the way to snag the last one. Dip them in barbecue sauce, use them as two pieces of “bread,” for a sandwich or eat them straight up, you really can’t go wrong!

Ingredients

- > 1 cup stone-ground yellow cornmeal
- > 1/2 cup all-purpose flour
- > 2 teaspoons salt
- > 3/4 teaspoon baking soda
- > Freshly ground pepper
- > Garlic powder
- > 1 tablespoon sugar
- > 2 tablespoons butter, melted and cooled, plus additional melted butter
- > 1 large egg
- > 1 cup buttermilk
- > 1/4 cup diced bell pepper
- > 1/4 cup diced red onion
- > 1/4 cup corn
- > 2 tablespoons diced pickled jalapenos
- > 1 cup shredded cheese (suggested mix of cheddar and pepper jack)

Directions

1. In a large mixing bowl, whisk together the corn meal, flour, baking soda, garlic powder and sugar. Set aside.
2. In a microwave safe bowl, melt the butter in the microwave for about 30 seconds or so. Fan to cool slightly. In a separate mixing bowl, beat an egg and add the buttermilk. Whisk to combine and then add the butter.
3. Slowly pour the liquid into the bowl with the dry ingredients, whisking as you go to combine the batter. Once the mixture is thoroughly combined (no lumps in the batter), add in the bell pepper, onion, corn, pickled jalapeños and cheese. Mix to combine.
4. At this point you should have a fairly thick, pancake-like batter. Melt butter in a skillet and use a 1/4 cup measuring cup and portion the cakes into a skillet. Working in batches, cook the corn cakes on each side about 4 minutes over medium heat and until golden brown. Serve immediately.



Shopping List

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| <input type="checkbox"/> stone-ground yellow cornmeal | <input type="checkbox"/> sugar | <input type="checkbox"/> corn |
| <input type="checkbox"/> all-purpose flour | <input type="checkbox"/> butter | <input type="checkbox"/> pickled jalapenos |
| <input type="checkbox"/> salt | <input type="checkbox"/> eggs | <input type="checkbox"/> shredded cheese (suggested mix of cheddar and pepper jack) |
| <input type="checkbox"/> baking soda | <input type="checkbox"/> buttermilk | |
| <input type="checkbox"/> pepper | <input type="checkbox"/> bell pepper | |
| <input type="checkbox"/> garlic powder | <input type="checkbox"/> red onion | |