Savory Corn Pancakes

NIBBLEDISH CONTRIBUTOR

Ingredients

2 scallions, thinly sliced

1/3 cup red bell pepper, small dice

3 tablespoons cilantro, minced

8 ounces corn kernels

1/2 c milk

1/2 c unbleached all purpose flour

1/2 c cornmeal

2 ea eggs

1 ea egg yolks

Instructions

1. In a medium bowl, combine flour and cornmeal. Set aside.
2. Combine corn and milk in food processor or blender and process until smooth.
3. Beat in eggs and yolks.

4. Stir in dry mixture.
5. Fold in scallions, bell pepper, and cilantro.
6. Heat heavy skillet (you can't beat cast iron!) to medium high heat with a little bit of vegetable oil.
7. Spoon about two tablespoons of batter into the pan and smooth out a little to form a round.
8. Cook like a pancake, browning both sides – about three minutes per side.
9. Serve as a side for grilled meats, as a topped, blini-like appetizer, or, as pictured above, as a main course covered with black beans and herbs.
10. Makes about ten four-inch pancakes.