



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.
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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.