



# 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.