

Sweet Corn Cakes



Ingredients

2 tbsp. unsalted butter, melted
1 cup milk
1 egg
1 cup all-purpose flour
 $\frac{3}{4}$ cup yellow corn meal
 $\frac{1}{4}$ cup granulated sugar
1 tsp. baking powder
1 tsp. salt

$\frac{1}{4}$ tsp. ground black pepper
 $\frac{1}{4}$ cup white or yellow onion, minced
 $\frac{1}{4}$ cup small diced red peppers
2 strips bacon, minced*
 $\frac{1}{2}$ cup Florida Sweet corn, cut off the cob
2 tbsp. minced parsley
Vegetable oil as needed for frying

Procedure

1. Chop up the bacon and place in sauté pan over medium heat. Cook until crispy. Spoon out bacon into a mixing bowl. Add onions and peppers to the fat. Sauté until tender. Add to bowl, with any fat.
2. Add to bowl the melted butter, milk and egg. Wisk well to combine.
3. Sift in all the dry ingredients. Wisk just until there are no lumps. Allow to rest for 5 minutes before frying.
4. Heat sauté pan to medium heat. Add a small amount of vegetable oil in the bottom just to coat the bottom.
5. When oil is hot, fry a tester cake. Spoon a small amount of batter in the pan. Fry until set and the color is light brown, and then flip over. Depending on the size of the cake you made, this should take 1-2 minutes per side.
6. Repeat until all batter has been used. Make the corn cakes whatever size you desire. Eat immediately for best flavor and texture.

*you can omit the bacon and sauté the veggies in 1 tbsp. of butter or oil.

Yields 1 dozen cakes, depending on size