



# Greenmarket Recipe Series

---

## Honey Corn Cakes

### Ingredients:

- \*1/4 Cup Cornmeal
  - \*1/4 Cup All Purpose Flour
  - \*1 Cup Fresh Corn Kernels (~2 ears)
  - \*1 Tbsp Honey
  - \*1 1/2 Tbsp Butter
  - \*1/4 Cup Milk
  - \*1 Egg
  - 1 Tsp Salt
- \*available seasonally at your neighborhood Greenmarket*

### Instructions:

Warm the milk, butter and honey over medium-low heat until the butter has melted and the honey has dissolved, do not let the milk boil. Remove from heat and let cool slightly. While milk is cooling combine the salt, cornmeal, flour and corn kernels in a mixing bowl. After milk has cooled whisk in the egg then gently fold in the cornmeal stirring well enough to prevent clumping. Spoon heaping piles of corn batter onto a greased skillet and sauté over medium high heat for 4-5 minutes per side or until cakes are cooked through. The edges will turn slightly brown and nicely crisp.

### Serving Options:

Corn cakes can be dressed up in a variety of ways. Serve warm slathered with cilantro butter or topped with sour cream and chives. Spicier palates can enjoy corn cakes with a dash of hot sauce or diced habanero peppers included in the mix. Make the cakes without the honey to accompany your favorite crab or clam chowder.

Serves 6