



Roasted Corn Cakes

Yield: 12-18 servings

These are light for a brunch or make them real small for an appetizer.

1-1/3 cups	yellow cornmeal
2/3 cup	self-rising flour (or 2/3 cup all-purpose flour, 1 tsp baking powder and pinch of salt)
2 cups	buttermilk
2 large	eggs
1 cup	roasted corn
1/2 tbsp	salad oil

1. In a bowl, mix the cornmeal and flour. Set aside. In a medium bowl, whisk the buttermilk and eggs. Pour into the flour and whisk. Fold the roasted corn. Add the oil.
2. In a heated and oiled skillet, add dollar size mounds and cook like pancakes. Turn over when you see all of the bubbles.
3. Serve hot with salsa