

HOT WATER CORNCAKES

INGREDIENTS

2 Cups Shelton's
Cornmeal

1 Egg

1 teaspoon Salt

1 teaspoon Sugar

¼ teaspoon Garlic Powder

1 ½ - 2 ½ Cups Boiling
Water

Shortening or Oil for
frying, about 2 - 4 Cups

DIRECTIONS

Beat Egg in a medium mixing bowl and add Cornmeal, Salt & Sugar and Garlic Powder.

Stir until evenly moist before pouring in Water- just start with a Cup and add more as needed: batter should be slightly stiff and not be runny like Pancake Batter.

If using a deep fryer, make a stiff batter and form into patties using your hands dusted with extra cornmeal and allow to rest in the refrigerator for 10 minutes before frying.

If shallow frying in a skillet the batter can be moister so that it slides off a spoon after a second to create "silver dollar" cakes.

Preheat Grease in a cast iron skillet until beginning to shimmer or at 365F.

Carefully place Corncakes into the grease using spoons or tongs and cook for about 2-3 minutes.

Cakes will be golden and crunchy!

Transfer to paper towels to drain excess grease before serving.

Fabulous drizzled with Bee in your Bonnet Jalapeno Honey or as sides for braised meats and stews.