

CORNCAKES with CUCUMBER-TOMATO PICO de GALLO

Ingredients

Corncakes:

1 Cup Cornmeal

½ Cup Flour

1 Tablespoon Sugar

¾ teaspoon Salt

½ teaspoon Baking Powder

½ teaspoon Baking Soda

1 Cup Milk

1 Egg, beaten

2 Tablespoon melted Butter

1 Corn Cob, kernels removed

1 small Poblano, diced

Pico de Gallo:

1 small Cucumber, peeled,
seeds removed & finely diced
(½ Cup)

8 Juliet Tomato, seeds
removed- about 1 Cup finely
diced

1 or 2 Jalapeno, seeded &
diced finely

¼ Cup Red Onion, finely
diced

½ teaspoon Salt

2 Tablespoons Red Wine
Vinegar

1 Tablespoon Extra Virgin
Olive Oil

Cilantro or Parsley for
garnish

Directions

To prepare Corncakes:

Whisk Milk & Egg together in a measuring jug. Combine dry ingredients in a medium mixing bowl and then pour in wet. Mix together with a spoon and then fold in Poblano, Corn and finally Butter. Heat a skillet or hot plate to medium and fry spoonfuls of batter until bubbles appear on surface and then flip over using a small spatula. Makes about 20 silver-dollar sized Corncakes.

To prepare Pico:

Combine all ingredients in a glass dish and allow to marinate for at least 30 minutes before using. Add more Jalapeno if you like it hot & spicy!

To serve:

Arrange Corncakes on a serving platter and then use a fork to top each with Pico de Gallo so as not to soak Corncakes with excess liquid. Top with garnish and serve as needed. For variation, add a slice of Avocado or cooked pulled Chicken before topping with Pico!