

Featured Recipe

Corn Cakes & Avocado Salsa

Appetizers

Makes makes 30

CORNCAKES

2 inch cakes 1 1/2 fresh corn kernels cut from the cob
1 1/2 cup flour
3/4 cup medium grind cornmeal
3/4 red onion, diced
1/3 cup parley, minced
1 1/2 teaspoon baking powder (cut this amount in 1/2 for high altitude)
3/4 teaspoon baking soda
3/8 teaspoon hot smoked paprika (substitute cayenne if necessary)
1 1/8 teaspoon salt
3/4 teaspoon fresh ground black pepper
3 eggs
3 tablespoons milk
3 tablespoons butter, melted

RELISH

2 medium tomatos, cored and chopped
1 1/2 scallion, sliced
1 1/2 jalapeno pepper, diced
1 1/2 tablespoon parsley
1 1/2 tablespoon cilantro, chopped
1 1/2 clove garlic, minced
2 limes, juiced
2 tablespoons olive oil
2 tablespoons red wine vinegar
1 1/2 avocado, cubed
Avocado oil
Salt & pepper

DIRECTIONS

In a large bowl, combine corn, flour, cornmeal, red onion, parsley, baking powder, baking soda, paprika, salt & pepper.

Incorporate eggs, milk, and butter. Continue to mix. Shape corn mix into patties.

Pour canola oil into a skillet over medium-high heat so it just covers the surface of the base of the skillet.

Fry corn cakes for 1-2 minutes on each side.

Combine tomato, scallion, jalapeño, parsley, cilantro, garlic, lime, olive oil, red wine vinegar , and avocado in a small bowl. Season to taste with salt and pepper

Top corn cakes with salsa.