

Corn Pancakes with Confit of Duck and Hot Pepper Jelly

Pancakes:

1 cup good quality frozen frozen corn, thawed and patted dry

4 tablespoons unsalted butter

sprinkle of sugar, coarse salt and pepper

3 large eggs

$\frac{3}{4}$ cup whole milk

$\frac{1}{4}$ prepared waffle mix

$\frac{3}{4}$ cup fine yellow cornmeal

1 Tablespoons coarse salt

$\frac{3}{4}$ 4 teaspoon freshly ground black pepper

sprinkle cayenne pepper

$\frac{1}{4}$ cup sliced green onion

about 2-3 tablespoons vegetable oil

In non stick skillet melt 1 tablespoon of butter, add corn with sugar, salt and pepper, quickly sauté, set aside to cool. Melt remaining butter and cool. In a bowl whisk together butter, eggs, and milk. Stir together corn meal, waffle mix, salt, pepper, onions and cayenne. Whisk in egg mixture until combined. Add corn pressing on some of the kernels to crush them. Set batter aside and make confit.

Confit Topping:

$\frac{1}{4}$ cup demi-glace

2 tablespoons hot pepper jelly

2 confit duck legs, boned and finely shredded (about 1 $\frac{1}{2}$ cups)

2 tablespoons finely chopped red and yellow bell peppers

Pinch dry thyme, sweet paprika, coarse salt and pepper.

fresh cilantro leaves chopped for garnish

creme fraiche optional

In a small saucepan, whisk together the demi-glace and jelly and cook over medium heat until just thickened. Add the duck and diced peppers and cook, stirring occasionally until heated through. Add thyme, paprika, salt and pepper set aside, covered, while you make the corncakes.

Place a paper towel-lined baking sheet in the oven and preheat to 100 degrees F. In a 12-inch nonstick skillet heat 1 tablespoon oil over moderate heat until hot but not smoking. Working in batches, drop 1/8-cup measures of batter into skillet to form pancakes about 2 inches in diameter (do not spread or flatten pancakes) and cook until edges begin to set and undersides are golden brown, about 1 1/2 minutes. Flip pancakes and cook until undersides are golden brown and pancakes are cooked through. Add more oil to skillet as necessary between batches. Keep finished corn cakes in the prewarmed oven, while finishing.

To serve, place the warm corncakes on a serving platter and top each with some of the duck mixture. Garnish each corn cake with chopped cilantro and crème fraiche if desired.