

Fresh Corn Pancakes with Chunky Tomato Avocado Salsa



- 1 cup corn
- 3 tablespoons unsalted butter
- 3 large eggs
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{4}$ cup flour
- $\frac{3}{4}$ cup Moretti or Fondo di Toscana golden polenta

- 1 Tablespoons coarse salt
- $\frac{3}{4}$ teaspoon freshly ground black pepper
- $\frac{1}{8}$ teaspoon cayenne pepper
- $\frac{1}{4}$ cup sliced green onion
- about $\frac{1}{4}$ cup vegetable oil

Cut off the cob. Melt butter and cool. In a bowl whisk together butter, eggs, and milk. Stir together polenta, flour, salt, pepper, onions and cayenne. Whisk in egg mixture until combined.

In a 12-inch nonstick skillet heat 1 tablespoon oil over moderate heat until hot but not smoking. Working in batches, drop $\frac{1}{8}$ -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 $\frac{1}{2}$ minutes. Flip pancakes and cook until undersides are golden brown and pancakes are cooked through. Add more oil to skillet as necessary between batches.

Chunky Tomato Avocado Salsa

- 2 cups chopped farm fresh tomatoes
- 1 cup chopped peeled avocado
- $\frac{1}{3}$ cup fresh lime juice
- $\frac{1}{3}$ cup chopped red onion
- $\frac{1}{4}$ cup chopped fresh cilantro
- 1-2 teaspoons minced serrano

Carefully mix together. Let sit for 15-20 minutes to develop the flavors.

Top pancakes with salsa and a dollop of sour cream and fresh cilantro.

Grilled shrimp or salmon make an awesome addition to the pancakes and salsa. Just marinate the shrimp or salmon in fresh lime juice, olive oil, salt and pepper, for about 10 minutes. Grill shrimp about 2 minutes per side, salmon about 4-5 minutes per side.