



Corn & Sausage Griddle Cakes

directions

1. To make maple butter, process the 1 stick of softened butter with the maple syrup until well blended in a food processor or stir until well blended using a wooden spoon or spatula. Scrape into a glass jar with a lid. Set aside until ready to use.
2. To make griddle cakes, use same non-stick skillet you used to brown the sausage to sauté the fresh corn and chopped scallions. Cook over medium heat for about 6-8 minutes stirring often. Remove from heat and set aside to cool for a few minutes.
3. In a large mixing bowl whisk together corn meal, flour, sugar, cayenne pepper, salt, and black pepper. Whisk in the buttermilk and eggs until well blended
4. Stir the corn-scallion mixture and the cooked sausage crumbles into the batter.
5. Wipe out the same skillet you have been using and add a few tablespoons of oil. Heat over medium high heat.
6. Using a quarter cup measure or large spoon add batter to hot skillet in batches. Cook on until griddle cakes are golden brown and crispy on both sides. Transfer cooked griddle cakes to a paper towel lined pan to drain. Repeat until all batter is used adding more oil as needed. You should have about 12 griddle cakes when you are finished.

notes

The sweet summer corn and sausage combine to create a bite right out of summer. I used Peaches & Cream corn, but Silver Queen or any other sweet, fresh, summer corn will be delicious.

These cornmeal griddle cakes keep well in a warm oven to serve later. Just double or triple the recipe for a crowd. This is the perfect summer/seasonal recipe for brunch or breakfast.

to serve

Serve warm with a generous smear of Maple Butter and fresh berries.



4

servings

20 min

prep time

15 min

cook time

ingredients

½ lb Swaggerty's Bulk All-Natural sausage, browned, crumbled, and drained

2 cups fresh summer corn cut from the cob (can use frozen in a pinch or out-of-season)

½ cup chopped fresh scallions

1 ½ cup self rising yellow or white corn meal

½ cup self rising flour

2 tsps brown sugar

Pinch of cayenne pepper

Salt & black pepper

1 ½ cups buttermilk

2 large eggs

Canola or veg oil for skillet

1 stick softened butter

3 tbsp pure maple syrup

Pairs well with: Fresh seasonal fruit

Special Kitchen Tools: N/A