



Corncake Pancakes with Mushrooms and Creamy Cumin Sauce

This savory corn pancake is great for brunch or dinner.

Yield: about 14 three” pancakes

Ingredients

Sauteed Mushrooms

- 16 oz. package pre-sliced Crimini mushrooms (brown mushrooms)
- 1 TBSP butter or butter alternative
- 1 TBSP olive oil or favorite oil
- salt & pepper
- 1/4 cup white wine or Sake (optional)

Corncake Pancakes

- 1 Bag [Pamela's Cornbread & Muffin Mix](#)
- 1/3 cup butter (melted) or oil of choice
- 1 egg or equivalent of egg replacer
- 1-1/4 cup milk, water, or non-dairy substitute
- 1 cup fresh or frozen corn kernels, thawed
- 1/4 cup cilantro—fresh, clean, chopped
- 1/3 cup yellow, white or green onions—clean and chopped
- 1 TBSP sugar
- 1 tsp salt
- 1/4 tsp black pepper
- pinch of cayenne
- oil of choice for fry pan

Creamy Cumin Sauce

- 1 cup sour cream, plain yogurt or non-dairy alternative
- 1/2 tsp cumin
- 1/2 tsp salt
- 1/4 tsp black pepper

Directions

Prepare mushrooms first and re-heat when needed.

SAUTEED MUSHROOMS

Melt butter and oil in a heavy bottom sauté pan. Add sliced mushrooms and sauté until they release their juices, season with salt and pepper to taste. Pour in white wine or sake with the mushrooms; cook until all liquid is gone.

CORNCAKE PANCAKES

In a medium bowl, mix together all ingredients well.

Heat a large cast iron or heavy sauté pan on medium heat; add a little oil to coat bottom of pan. Drop batter using 1/4 or 1/3 measuring cup and cook about two to three minutes per side, until golden brown. Repeat process until all corn cakes are cooked; keep warm in a 200° oven.

CREAMY CUMIN SAUCE

Mix all four ingredients together. This will keep 5 or 6 days in the refrigerator.

Serve Corncake Pancakes with Sautéed Mushrooms and dollop of Creamy Cumin Sauce.

Based on recipe submitted by Greg Fontenot for the 2012 Recipe Contest.

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