

Smoked Corn Cakes with Diablo Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	ear	sweet corn
1	small	garlic clove - minced
1	each	serrano pepper - ribs removed and finely chopped
1	tablespoon	red bell pepper - finely diced
1	tablespoon	yellow bell pepper - finely diced
1	tablespoon	green bell pepper - finely diced
1/2	cup	yellow cornmeal
1/2	cup	flour - sifted
1/2	teaspoon	baking powder
1/2	teaspoon	salt
1	extra large	egg - lightly beaten
1	cup	whole milk
1/2	tablespoon	bacon grease - melted
3	drops	lemon juice
3	tablespoons	vegetable oil
8	tablespoons	Diablo Sauce

Shuck corn, remove silk and cut kernels from cob. Place in smoker for 8 minutes. In a medium bowl, combine corn, garlic, serrano and bell peppers. In another bowl, mix cornmeal, flour, baking powder and salt. Combine egg, milk and bacon grease. Add vegetables to dry ingredients, then stir in egg mixture. Adjust with lemon juice. Fold to mix and let stand 20 minutes.

Place a large skillet over medium heat. Add just enough oil to coat bottom of skillet. When skillet is hot, pour corn batter, about 1/8 cup per cake. Cook on one side for about 1.5 minutes or until brown. Turn and cook until middles of cakes no longer appear wet. Remove cakes to warm platter and repeat to make 8 cakes. Place 2 cakes, edges overlapping in center of each of 4 warm plates. Spoon 2 tbsps of Diablo sauce on and around cakes and serve immediately.