

Savory "Suppertime" Cornmeal Pancakes

by Chef Ben Lierman

1/2	cup cornmeal	2	tsp salt
1 1/2	cup cold water	1	tsp baking powder
1 3/4	cup buttermilk -- room temperature	1	tsp cayenne pepper
1/3	cup sugar	1	tsp black pepper
1	egg -- beaten, room temperature	1	tsp garlic powder
1/4	cup butter -- melted and cooled	3/4	tsp baking soda
2	cups all purpose flour	1/2	cup scallions -- thinly sliced
		2	T butter -- to coat griddle

In a small saucepan, add the cornmeal to the cold water and bring to a boil. Reduce heat, and continue boiling gently 5 minutes until the consistency resembles corn meal mush. Set aside to cool. Preheat griddle or a large cast iron skillet to medium (350 degrees).

Divide remaining ingredients into wet and dry. In a large mixing bowl, whisk together the buttermilk, sugar, and egg. When emulsified, slowly whisk in the melted butter. In a medium mixing bowl, sift together the flour, baking powder, cayenne pepper, black pepper, garlic powder, and baking soda.

Whisk the cornmeal "mush" into the wet mixture, mixing thoroughly to a smooth consistency. Add the sifted dry ingredients to the wet bowl and fold gently together until mixed. ****Do not overmix****. Sprinkle in the scallions and fold a couple of times to combine.

Lightly grease the griddle with butter. Wipe off excess with a paper towel. Ladle the mixture in 2-3 oz pancakes on the griddle and cook until the outside bubbles set, approximately 4 minutes, flip and finish until middle is fluffy, and the bottom is browned.

