

CORN CAKES

- 4 cups of frozen corn, thawed or fresh off the cob, about 5 ears
- 3 Tbs. butter, divided
- ¼ cup chopped onion
- ¼ cup red bell pepper or substitute pimento, drained
- 2 large eggs, beaten
- ½ cup sour cream
- 2 tsp. Dijon mustard
- 1 tsp. Worcestershire
- ½ tsp. salt
- ¼ tsp. cayenne pepper OR ½ tsp. black pepper
- ½ cup grated Swiss cheese
- 1 ¼ cups panko bread crumbs, divided
- ¼ cup corn meal or polenta
- 2 Tbs. vegetable oil, divided
- Aioli for serving or Top-the-Tatar
- Sliced scallions or chives for serving

Method: Cut the corn off the cob if using fresh corn. Melt 1 Tbs. butter in large skillet. Add onion and fresh peppers (if using). Cook a minute or so, then add corn and cook 5 minutes or so. Cool at least 10 minutes. Stir together beaten eggs, sour cream, mustard, salt, and pepper in a large bowl. Stir-in corn mixture. Fold-in panko and cheese. Chill mixture in freezer for 10 minutes. Using a small baking sheet and 3" cylinder mold, tamp @ 1/3 cup of mixture into mold. Repeat until all is used. Freeze patties in freezer for 15 minutes for easier handling. Stir together remaining ¼ cup of panko and ¼ cup of corn meal (or polenta) in a pie plate until evenly combined. Dip patties in mixture to evenly coat each. Can be used now or frozen. If using now, heat 2 Tbs. butter and 2 Tbs. oil in a large skillet. Cook on medium heat, turning once, until golden brown on both sides, about 5 per side. Serve hot and crispy with Aioli and green onion or chives.