



CORN CAKES



$\frac{3}{4}$ Cup white corn meal (stone ground)
2 cups buttermilk
 $\frac{1}{4}$ cup all purpose flour
2 tsp baking powder
1 tsp salt
1 tsp black pepper

2 eggs
2 Tbls melted butter
1 $\frac{1}{2}$ cups fresh corn kernels
2 Tbls chopped cilantro

Place cornmeal in bowl -- heat buttermilk to simmer -- pour over the cornmeal -- let cool

Sift flour, baking powder, salt & pepper together -- add to cornmeal mixture -- stir well

Beat eggs - add to mixture -- add melted butter, fresh corn and chopped cilantro

Batter will be thin

PEACH & PLUM SALSA

3 each - chopped peaches
2 each - chopped plums
 $\frac{1}{2}$ cup red onion, small dice
Too taste: chopped cilantro, salt & pepper

$\frac{1}{2}$ cup cucumber, seeded & diced
 $\frac{1}{2}$ cup red pepper, diced
Juice of $\frac{1}{2}$ lemon

Mix together and serve.

Cilantro Cream Sauce

Cilantro - 1 cup, fresh
Sour cream - 2 cups

Salt & pepper to taste
 $\frac{1}{2}$ & $\frac{1}{2}$ or heavy cream - $\frac{1}{4}$ cup or more to
create a sauce consistency

Mix all together and serve.