

# Green Chili Corn Cakes

3/4 c. cornmeal  
3/4 c. flour  
3 eggs, whisked  
3 T. melted butter  
3/4 c. milk  
2 c. Cascadian Farm frozen corn kernels  
4 oz. grated Organic Valley Wisconsin-style jack cheese  
1 small can Hatch diced green chilies  
1/2 t. salt  
1/4 t. pepper  
3 T. canola oil  
Garnish:  
3/4 c. Frontera Salsa  
1 c. sour cream  
1 avocado, finely diced

Mix the dry ingredients together. Add the liquid ingredients and then stir in the cheese, chilies and corn. Mix well. On a preheated griddle or non-stick pan, add oil and heat spoon enough mixture to form 2-inch cakes. Cook until golden brown, then flip and brown reverse. Top each corn cake with tomato salsa, avocado and sour cream. Makes 30 mini cakes.