

K's Kitchen: Corn cakes with homemade salsa

By Kathryn Reed

Summer vegetables never tasted so good – especially from a farmers market.

These corn cakes can be a meal unto themselves or a side. It's the fresh corn and tomatoes that makes all the difference. Any other time of year and the sweetness just would not be the same.

I used Panko breadcrumbs because that's what's in the cupboard. Plain yellow cornmeal would be a good substitute.

While they tasted fine as leftovers, they were best that first night.



Corn Cakes with Salsa

$\frac{3}{4}$ C whole wheat flour

$\frac{1}{2}$ C Panko

2 tsp baking powder

$\frac{3}{4}$ tsp kosher salt, divided

$\frac{1}{2}$ teaspoon freshly ground black pepper, divided

1 C light sour cream

2 large eggs

2 T olive oil, divided

1½ C fresh corn kernels (about 2 ears)

2 T jalapeño, minced

½ C yellow squash, diced

¼ C green onions, chopped

¼ C fresh basil, chopped

1½ tsp white wine vinegar

1 medium tomato, chopped

Combine flour, Panko, baking powder, ½ teaspoon salt, and ¼ teaspoon pepper in a large bowl.

Combine sour cream, eggs, jalapeño, corn and 1 tablespoon oil in a bowl, stirring until smooth. Add this mixture to the flour and stir well.

Heat a large nonstick griddle to medium-high. Divide corn mixture into 8 patties. Cook 6 minutes on each side.

Combine squash, green onions, basil, vinegar, tomato, remaining 1 tablespoon oil, and remaining salt and pepper.

Serve salsa over corn cakes.