

Sweet Corn-Cotija Cakes with Chimichurri

Yield: 18 each appetizer servings

Ingredients:

- 4 lbs Reser's® Sweet Corn with Butter (71117.56013)
- 6 Eggs, whisked
- ½ cup Greek yogurt
- ½ cup Cotija cheese, grated
- 1 cup AP flour
- 3 Tbsp Baking powder
- 1 ½ tsp Kosher salt
- Neutral oil for frying
- 3 cups Chimichurri

Directions:

1. In a medium size bowl, whisk together the eggs, Greek yogurt and Cotija cheese and fold in Reser's Sweet Corn with Butter.
2. In a small bowl, whisk together the AP flour, baking powder, and salt.
3. Mix the dry ingredients into the wet ingredients.
4. Let the batter sit for 30 minutes in the refrigerator to chill.
5. To cook, heat a griddle to 350°F and place a thin layer of oil to heat.
6. Cook 1 oz ladle of batter until golden brown on one side, flip and cook until golden brown.
7. To serve, place 5 small cakes on a warmed plate and serve with chimichurri.

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