CORN HOE CAKES

INGREDIENTS

- 2 cups water
- 2 cups cornmeal
- 2 teaspoons salt
- 2 tablespoons butter
- optional garnishes:
  - 1 tablespoon chopped fresh dill

From Spirit Of The Harvest: North American Indian Cooking: “Native Americans taught Early European settlers in North America to make large, unleavened loaves of corn bread. The dough was spread on a board and placed beside the fire to bake. When cooked on one side, it was turned over and baked on the other side. Often the blade of a hoe was used both to prop up the board and to lean baked loaves against for an improvised cooking rack.”

METHOD

Preheat oven to 375°. Butter an 8 inch square pan. Bring water to boil in a saucepan.

Mix cornmeal, salt, butter, and optional dill in a large bowl. Add boiling water and stir until well incorporated. Pour batter into prepared pan and bake for 25 minutes.

Cool slightly, cut into squares and serve.