

CORN HOE CAKES

INGREDIENTS

2 cups water
2 cups cornmeal
2 teaspoons salt
2 tablespoons butter

optional garnishes:

1 tablespoon chopped fresh dill

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.