

Hoecakes Dressed with Balsamic Maple Glaze

Servings: 20 2-inch hoecakes; 10 people

Difficulty: Intermediate

(Recipe easy to cut in half)

Hoecake batter:

- 1 cup yellow organic cornmeal
- 1 cup organic all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon of baking soda
- 1 teaspoon salt
- 6 pinches fresh-ground pepper
- 3 eggs - large
- 1 cup natural buttermilk
- 1/3 cup creme fraiche
- 1/3 cup shallots – finely chopped
- 4 tablespoons unsalted butter
- 2 cup fresh corn kernels - roughly 4 ears of corn

Balsamic Maple Glaze:

- 1 cup sundried tomatoes – small dice
- 2 portobello mushroom caps
- 1/4 cup shallots – finely chopped
- 1 lb slab bacon
- 2 pears – very ripe, quartered, seeded, veined, & diced
- 2 tablespoons aged balsamic vinegar
- 2 cups maple syrup
- Microgreens to garnish

Method for Dry Mix

Sift flour, baking powder, and baking soda into a mixing bowl. Add cornmeal, salt, and pepper. Thoroughly mix with a wire whisk, so that all ingredients are well incorporated. We suggest at least 2 minutes of whisking for even blending. Reserve.

Prepare Corn Kernels

Warm a sauté pan over medium heat. While heating, shuck fresh organic corn. Cut the kernels off the cob into a bowl. Add 4 tablespoons of butter to sauté pan and quickly add the kernels. Sauté for approximately 2 minutes (since the corn is super fresh, this is all the heat you need). Let corn cool in pan for 10 minutes.

The logo for Jackson House Inn is displayed on a solid green rectangular background. The text "Jackson House Inn" is written in a white, clean, sans-serif font, with "Jackson" on the top line, "House" on the second line, and "Inn" on the third line, all centered horizontally.

Create the Batter

In a blender, add buttermilk, creme fraiche, and shallots. Blend on low speed until just combined. Then add approximately 1 1/4 cups of corn and blend again on low speed (the blender will lightly shred the corn and release the natural corn milk). Finally, add the eggs and blend on low until just incorporated (so not to create any air). Pour corn batter into a well in the middle of the dry mixture. Mix until you don't see any dry flour or cornmeal bits. Add the remaining whole corn kernels and fold into batter. Allow the hoecake batter to hydrate in the fridge for a minimum of 30-45 minutes. Prep accompaniments while cooling.

Prep Toppings

Dice the bacon into 1/2 cubes and sauté over medium heat until a fair amount of the fat has been rendered and just before crisping (the slight chew and natural smokiness of the bacon should shine through). Reserve 2 tablespoons of fat. Clean mushroom caps and place into a hot pan. Sauté in reserved bacon fat for 2-3 minutes on each side, just until the mushroom releases its moisture. Resist stirring the mushrooms, and let them cook undisturbed in the pan. Let cool for 10 minutes and slice into 1/8 inch segments. Peel, core, and quarter pear. Slice into 1/8 inch segments. Finely dice shallots. Julienne sundried tomatoes into 1/8 inch strips.

Cook the Hoecakes

In small greased pan or iron skillet, melt 1/2 tablespoon of butter. Spoon 2 tablespoons of batter per hoecake on surface. Cook over medium heat (375 degrees) for approximately 4 1/2 minutes on the first side. Flip, check for browning, and cook for approximately 3 minutes on the second side. The edges should be nicely browned and crisp. The inside should be slightly firm and a touch tender.

Make Balsamic Maple Mixture

While hoecakes are cooking, reheat bacon over medium heat for 2 minutes, add shallots and sauté until just translucent. Then add sundried tomatoes and mushrooms. Lightly sauté for 30 seconds. Drizzle the balsamic and allow slight evaporation of the vinegar to occur 30 seconds before adding the maple syrup. Swirl pan to incorporate all ingredients. Add pear segments and swirl pan once more to just slightly warm the pear.

Plating

Place one hoecake on plate and top with desired amount of balsamic maple mixture. Place second hoecake and top with desired quantity of balsamic maple mixture once again. Drizzle with liquid from the mixture. Garnish with microgreens. Serve immediately and enjoy.