



Corn Sausage Griddle Cakes | Sweet & Savory Breakfast

directions

1. To make maple butter, process the 1 stick of softened butter with the maple syrup until well blended in a food processor or stir until well blended using a wooden spoon or spatula. Scrape into a glass jar with a lid. Set aside until ready to use.
2. To make griddle cakes, use same non-stick skillet you used to brown the sausage to sauté the fresh corn and chopped scallions. Cook over medium heat for about 6-8 minutes stirring often. Remove from heat and set aside to cool for a few minutes.
3. In a large mixing bowl whisk together corn meal, flour, sugar, cayenne pepper, salt, and black pepper. Whisk in the buttermilk and eggs until well blended
4. Stir the corn-scallion mixture and the cooked sausage crumbles into the batter.
5. Wipe out the same skillet you have been using and add a few tablespoons of oil. Heat over medium high heat.
6. Using a quarter cup measure or large spoon add batter to hot skillet in batches. Cook on until griddle cakes are golden brown and crispy on both sides. Transfer cooked griddle cakes to a paper towel lined pan to drain. Repeat until all batter is used adding more oil as needed. You should have about 12 griddle cakes when you are finished.

4 <i>servings</i>	20 min. <i>prep time</i>	15 min. <i>cook time</i>
ingredients		
<i>½ lb Swaggerty's Bulk All-Natural sausage, browned, crumbled, and drained</i>		
<i>2 cups fresh summer corn cut from the cob (can use frozen in a pinch or out-of-season)</i>		
<i>½ cup chopped fresh scallions</i>		
<i>1 ½ cup self rising yellow or white corn meal</i>		
<i>½ cup self rising flour</i>		
<i>2 tsps brown sugar</i>		
<i>Pinch of cayenne pepper</i>		
<i>Salt & black pepper</i>		
<i>1 ½ cups buttermilk</i>		
<i>2 large eggs</i>		
<i>Canola or veg oil for skillet</i>		
<i>1 stick softened butter</i>		
<i>3 tbsp pure maple syrup</i>		

To Serve

Serve warm with a generous smear of Maple Butter and fresh berries.

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