

Seared Corn Cakes with Mexican Ancho-Lime Crema

Servings: 24

Recipe courtesy Chef Darryl L. Mickler, Golden Corral Corporation

Ingredients:

Corn Cakes:

- 1 1/2 gal. fresh corn kernels
- 2 tbsp. canola oil
- 1 ¼ tsp. kosher salt
- ¾ c. flour
- ¾ c. chopped green onions
- 1/3 c. crumbled cotija or grated Parmesan
- 3 tbsp. cornstarch
- ¾ tsp. cayenne
- ¾ tsp. ground black pepper
- 1/3 c cooked, chopped bacon.
- 3 tbsp. sliced jalapeños
- 3 tbsp. [SupHerb Farms Mexican Ancho Chile with Lime](#)
- 3 ea. eggs, beaten

Curtido Radish Slaw:

- 1 lb. shredded green cabbage
- 1 lb. shredded red cabbage
- 8 oz. shredded carrots
- 12 oz. thinly sliced red radishes
- 1 ea. onion thinly sliced
- ¼ c. kosher salt
- 2 tsp. dried oregano, crumbled.
- 1 tsp. ground cumin
- 1 tsp. ground black pepper

Ancho-Lime Crema:

- 1 ½ c. sour cream
- ½ c. [SupHerb Farms Mexican Ancho Chile with Lime](#)
- ¼ c. fresh lime juice

Per Serving:

- 1 tsp. canola oil
- 3 ea. #30 scoops Corn Cake batter
- ¼ c. Curtido Radish Slaw
- 1 tbsp. Mexican Ancho-Lime Crema

Directions:

Corn Cakes:

1. Place half of the corn in a food processor. Pulse until a coarse puree forms.
2. In a sauté pan, heat the oil, then add the reserved whole corn kernels with ¼ tsp. of the salt. Sauté until golden brown, 3 to 5 minutes. Remove from heat and place in a stainless steel mixing bowl.
3. Combine the cooked corn and the corn puree.
4. Mix in the flour, green onions, cheese, cornstarch, cayenne, remaining ¾ tsp. salt, black pepper, bacon, jalapeños and *Mexican Ancho Chile with Lime*. Combine thoroughly.
5. Fold the beaten eggs into the batter.
6. Place the batter in a line-ready container; label and refrigerate until needed.

Curtido Radish Slaw:

1. In a large bowl, combine all the ingredients.
2. Using gloved hands, gently crush the slaw ingredients into the seasonings.
3. Cover with plastic wrap directly pressed into the top of the vegetables (no air gap).
4. Let sit at room temperature for 2 to 3 days, then refrigerate.

Ancho-Lime Crema:

1. Whisk all the ingredients together on the day of service.
2. Cover and refrigerate.

Per Serving:

1. Heat the oil in a sauté pan. Scoop the Corn Cake batter into the pan; flatten each cake slightly to ½ in thickness.
2. Sear both sides until set, 2 to 3 minutes per side.
3. Place the slaw on a plate.
4. Place the crema on the plate.

5. Shingle the cakes atop the slaw and crema for service.

