



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2014 Selections

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Chili Corn Cakes with Black Beans & Salsa

Serves 4. Pair with Munselle Vineyards 2011 Osborn Ranch Zinfandel

Ingredients:

- 1 15 oz. can black beans, drained and rinsed
- 1 tsp. chopped fresh oregano
- 2 tsp. chili powder
- 2/3 cup stone ground yellow cornmeal
- 2 Tbsp. flour
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 3 Tbsp. melted unsalted butter
- 1 cup buttermilk
- 1 egg
- 1/2 cup frozen corn kernels, thawed
- 2 tsp. canola oil
- 1 lime, cut in wedges
- sour cream & green onion for garnish
- 1 cup Salsa - heat level optional

Prepare the beans

In a saucepan stir together the beans over medium heat with oregano and 1 tsp. of the chili powder. Stirring occasionally, cook until the beans are heated through. Remove from the heat, cover and set aside.

Make the batter

In a bowl, whisk together the cornmeal, flour, baking soda, remaining 1 tsp. chili powder, salt and pepper.

In another bowl, whisk together the butter, buttermilk and egg until well combined. Mix the liquid ingredients quickly into the dry ingredients until just blended, leaving small lumps. Fold in the corn.

Make the pancakes

Heat a large cast-iron fry pan over medium-high heat. Brush it with 1 tsp. of the oil. Working in batches, add the batter, 1/4 cup at a time. Cook the pancakes until they are browned and puffy, about 4 minutes, turning once. Transfer to a plate and cover loosely with aluminum foil. Stir the batter and wipe the pan with oil between batches. Divide the pancakes among 4 plates. Spoon the beans over the cakes and top with sour cream and salsa.

NOTE: If you need to keep this warm for guests arriving, just put your oven on 200 degrees and save the sour cream, salsa and green onions to garnish just before serving. Goes great with Zinfandel!

