



Corn Cakes

1/2 pound Salt Pork
2 cups Cornmeal
3/4 to 1 cup boiling Water
Salt and pepper to taste

- Slice salt pork and fry until crisp to render the fat.
- In a medium bowl, mix cornmeal, salt, and pepper.
- Add water to cornmeal, 1/4 cup at a time. Mix well after adding each 1/4 cup of water until mixture forms a firm dough. The batter should not be runny.
- Allow dough to sit for about 10 minutes.
- Break off 1/4 to 1/3 cup-size pieces of dough and shape into patties. The patties should be firm, but not crumbly. If they are crumbly, return them to the bowl and mix in a bit more water.
- Fry the corn cakes in the hot salt pork fat. Cook until edges are brown, turn over and cook until brown.

Modern Adaptation

- Substitute bacon or vegetable oil for salt pork.