

CORNMEAL PANCAKES WITH BLUEBERRY RINGS SAUCE

INGREDIENTS

1 cup self-rising flour
1 cup cornmeal
2 tablespoons granulated sugar
1 teaspoon baking powder
1 cup buttermilk
2 large eggs
4 tablespoons butter, melted and cooled, plus more butter for the pan

For the Sauce

1 1/2 cups blueberries
2 tablespoons granulated sugar
2 Tbsp Smoke Rings or Hallow Rings, diced
1 tablespoon lemon juice

INSTRUCTIONS

- In a large bowl, stir together self-rising flour, cornmeal, sugar, and baking powder.
- In another bowl whisk together buttermilk and eggs until blended, then pour into dry mixture. Let batter rest while you make the sauce.
- In a small saucepan set over medium heat, combine blueberries, sugar, jalapeño, and lemon juice and stir well.
- Cook for about 5 minutes, mashing the blueberries with your spoon or a potato masher to release juices, leaving some blueberries whole if you like. Let simmer gently while you cook the pancakes.
- To make the pancakes, warm a skillet or griddle over medium heat. When warm, add a small amount of butter to the pan and swirl to coat.
- Stir the 4 tablespoons melted butter into the batter. Scoop 1/4 cup of batter and drop it into the prepared pan, repeating as allowed for pan size.
- Cook until edges are dry and bubbles appear (2-3 minutes), then flip and cook an additional 2-3 minutes, until golden. Remove to a plate and repeat until all batter is used, adding butter to the pan between each batch.
- Serve with warm blueberry jalapeño sauce. Leftover sauce can be stored in the fridge and reheated as needed.

Variations:

1. For a spicier sauce, use Hallow Rings
2. Add PITH'D OFF to the batter to further 'Elevate' the flavors
3. Substitute blackberries, strawberries or peaches for the sauce