



Corny Recipes

Indian Pudding

In the top of a double boiler placed over simmering heat, stir until thickened:

8 cups (2L) milk

4 Tablespoons (60 mL) pearl tapioca, soaked in water until soft

8 Tablespoons (120 mL) fine yellow cornmeal

Add and mix in:

1-1/2 cups (354 mL) light molasses

2 eggs, beaten

1/2 cup (118 mL) sugar

1 tsp. (5 mL) ginger

1 tsp. (5 mL) cinnamon

1 tsp. (5 mL) nutmeg

Turn into buttered baking dish. Cover and bake in 300° over for 2 hours. Serve warm. Serves 16.

Corn Chowder

1/2 cup bacon

1/2 cup chopped celery

1/4 cup chopped onion

1 cup raw, peeled potatoes cut into small cubes

2 cups water

2 cups milk

2 cups corn (if canned, drain)

bay leaf

Sauté bacon until browned; add onion and celery and sauté until cooked through. Add 2 cups water, potatoes, salt and bay leaf. Simmer. In a separate pan, heat flour and 1/2 cup milk until almost boiling. Add to potatoes when they're tender. Then add 1-1/2 cups milk and corn. Heat through, but do not boil.

Johnnycakes

1 cup yellow cornmeal

1/4 cup sugar

1/2 tsp. baking soda

1 tsp. cream of tartar

1/4 tsp. salt

1 cup buttermilk

1 well-beaten egg

1 Tblsp. molasses

1 Tblsp. melted, unsalted butter

butter for greasing pan

Preheat oven to 425° and lightly grease and 8" square baking dish or pan. In a large mixing bowl, sift all dry ingredients together. Add butter milk, beaten egg, molasses, and melted butter to dry mixture. Mix until smooth. Pour into pan and bake 30 minutes. After removing from oven, turn upside down and remove from container. Let cool slightly. Serves 6 - 8.