

Corn And Zucchini Cakes

Ingredients

- 2 small zucchini (about 1/2 pound), cleaned but unpeeled, ends cut off and discarded
- 2 teaspoons salt
- 1 cup fresh corn kernels (scraped from 2 to 3 ears corn)
- 1 cup buttermilk
- 1 large egg
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon freshly ground nutmeg
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 cup yellow cornmeal
- Oil for sauteing
- 1/4 cup sour cream, optional
- 1 tablespoon chopped chives or flat-leaf parsley

more. Place cooked cakes on baking sheet in 200-degree oven on middle rack. Continue cooking remaining batter, adding more oil to pan as needed, until all batter is used.

4. (Cakes can be made 3 hours ahead. Fry cakes and place on baking sheet or sheets but do not keep warm in oven. At serving time, reheat cakes in oven, uncovered, at 350 degrees until hot and crispy, 5 to 8 minutes. Watch carefully.)
5. To serve, place cakes just slightly overlapping on serving plate. Place small dollop of sour cream in center of each, then sprinkle with chives. Makes 24 (2 1/2-inch) cakes.

Directions

1. Grate zucchini coarsely and place in large sieve or colander set over mixing bowl. Sprinkle with 1 teaspoon salt. Let stand 3 to 4 minutes, then place zucchini in clean kitchen towel and squeeze to extract as much liquid as possible. Discard any liquid from mixing bowl. Place squeezed zucchini in bowl. Add corn and mix well.
2. In separate bowl mix together buttermilk, egg, remaining 1 teaspoon salt, cayenne, nutmeg, baking powder and baking soda. Stir in cornmeal, then add zucchini and corn.
3. Heat enough oil to coat bottom of large, heavy skillet (cast iron works well) or griddle and place over medium heat. When hot, ladle 1/8 cup batter for each cake into pan, leaving space around each cake for it to spread. Cook until golden on bottom, 2 to 3 minutes. Turn and cook until other side is golden, 1 to 2 minutes