



Crisp Golden Corn Cakes with Spring Greens

1-1/2 cups fresh corn kernels (about 2 ears)
2 green onions, thin sliced
1/2 jalapeno pepper, minced
1 Tablespoon thinly sliced fresh red basil
1 Tablespoon thinly sliced fresh green basil
2/3 cup cornmeal
1/4 cup all purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon granulated sugar
1/2 teaspoon ground cumin
1/2 teaspoon salt
1/4 teaspoon ground black pepper or to taste
3/4 cup whole fat plain Greek yogurt
1 egg
1 Tablespoons olive oil
Cooking oil as needed
2 teaspoons fresh lemon juice
1 Tablespoon olive oil
Salt and ground black pepper to taste
4 to 6 cups combined spinach with spring mix greens
Cherry tomatoes, as desired
3 slices bacon, cooked crisp pieces

Place corn in medium bowl, with a potato masher, mash corn. Stir in green onion, jalapeno pepper red and green basil, cornmeal, flour, baking powder, baking soda, sugar, cumin, 1/2 teaspoon salt and 1/8 teaspoon black pepper.

In large bowl, whisk together the yogurt, egg, and 1 Tablespoon olive oil. Add dry ingredients to the wet ingredients; stir just until thick batter comes together.

Heat 12 inch nonstick skillet over medium high heat and add 2 Tablespoons oil. Heat pan to medium high heat. Add about 1/3 cup batter to pan for each cake. Cook 3 minutes on one side until dark brown and crusty; using a thinly edged spatula, flip cakes over, cook 2 minutes until golden brown.

Transfer cakes as done to paper towel lined plate. Repeat to cook remaining batter, adding more oil to the pan as needed.

In another medium bowl, whisk the lemon juice, 1 Tablespoon olive oil, salt and black pepper to taste for the salad dressing. Drizzle over salad greens as desired; toss to coat.

Arrange salad on warmed plates; add cherry tomatoes and additional yogurt on the side. Sprinkle corn cakes with crisp bacon pieces. Serve hot.

Yield: 6 to 7 corncakes

About the Recipe: They almost pop when you cook them. The zesty red and green basil adds that fresh-from-the-garden flavor. Just stir up the ingredients and crisp them in your favorite nonstick skillet. Great with cool dollops of yogurt and a sprinkle of crunchy bacon bits! It's summer on a plate!