

open kitchen

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Blue Corn Blinis

Yield: 60 2-inch blinis OR 10 to 12 regular size pancakes

Ingredients

1 cup blue cornmeal
1 cup all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
2 1/4 cups milk
2 large eggs, beaten to blend
6 tablespoons butter or margarine, melted
Vegetable oil

Method

1. In a bowl, mix cornmeal, flour, baking powder, and salt. Whisk in milk and eggs until blended, then whisk in butter. Let sit for about an hour in the refrigerator. Bring to room temperature.
2. Place a nonstick griddle or a 12-inch nonstick frying pan over medium heat (350°); when hot, coat lightly with oil and adjust heat to maintain temperature. Spoon batter in 1/3-cup portions onto griddle and cook until pancakes are browned on the bottom and edges begin to look dry, about 2 minutes; turn with a wide spatula and brown other sides, 1 1/2 to 2 minutes longer. Coat pan with more oil as necessary to cook remaining pancakes.
3. Serve pancakes as cooked or keep warm in a single layer on baking sheets in a 200° oven for up to 15 minutes.