

Dixie Lily Corn Meal Hoecakes

Description

This is a must have for Southern Greens and Pot Licker - Its simple and easy to make. The hardest part is getting the frying pan tempeture correct.

You can also add additional flavor by seasoning frying pan with bacon, bacon and onions, etc.

Summary

Yield: 8

Source: Dixie Lily

Prep Time: 15 minutes

Category: Breads

Cuisine: Southern

Tags: corn meal, Corn Bread
Pancakes, Turnips, Pot Licker

Ingredients

- 1 cup Corn Meal Self Rising
- 1 1/2 cups Boling Water

Instructions

1 Cup of Dixie Lily Self-Rising Corn Meal

1 1/2 Cups of Boiling Water

Mix well - Pancake batter like

In a large skillet (I use a seasoned cast iron skillet), heat 1/4 inch of shorten over medium low heat until a drop of water sizzles when dropped on to the skillet. Spoon batter by a tablespoons (drop off the end of the spoon). Fry until golden brown, turn and fry the other side until golden brown.

Serve with butter, or let folks sop of the turnip greens pot licker with them.