

Mexican Corn and Chili Cakes

Grade 3 students prepared corn cakes with crema and bean salsa for their celebration of Cinco de Mayo. Find masa harina, the cornmeal flour used to make tortillas and tamales in the ethnic section of many grocery stores. Cotija cheese, a crumbly, white aged cheese and Crema can be found in the specialty dairy section.

Mix together 1 $\frac{1}{2}$ cup masa harina
 $\frac{1}{2}$ cup all-purpose flour
 1 tsp. baking powder
 $\frac{1}{2}$ tsp. coarse salt

Stir in $\frac{1}{2}$ cup grated cotija cheese
 2 cups coarsely chopped fresh or frozen corn
 2 tbsp. finely chopped Anaheim or Fresno chili peppers

Gradually add $\frac{3}{4}$ to 1 cup warm water (110 degrees), stirring after each addition until mixture holds together.

Scoop about $\frac{1}{4}$ cup mixture, with hands, form into ball and flatten.

Repeat with remaining mixture forming 8 cakes. For smaller cakes, scoop 2 tbsp. mixture, forming 16 cakes.

Heat $\frac{1}{4}$ cup vegetable oil in cast-iron skillet over medium heat until hot but not smoking. Fry 4 cakes in oil, turning once, until golden brown (2 to 3 minutes per side). Using slotted spoon, transfer to paper towels to drain. Add additional oil if needed to fry remaining 4 cakes.

Cover corn and chili cakes to keep warm until serving.
Serve with crema.

Bean Salsa

Finely chop 3 green onions
 1 jalapeno pepper, seeded

Stir in 15 oz. can pinto, black or Rosado beans, rinsed and drained

Season with Juice of 1 lime
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. coarse ground pepper

Let stand 10 minutes to blend flavors. Makes about $1\frac{1}{2}$ cups.

Serve with Mexican Corn and Chile Cakes.