

# Corn Griddle Cakes with Sausage

## Ingredients

### Orange-Honey Butter

- 1/2 cup (1 stick) unsalted butter
- 1/2 cup honey
- 1 1/2 tablespoons finely grated orange zest
- Kosher salt, freshly ground pepper

### Corn Cakes

- 6 tablespoons (3/4 stick) unsalted butter
- 3/4 cup (about 7 ounces) breakfast sausage, casings removed if necessary
- 1 1/2 cups fresh (or frozen, thawed) corn kernels
- 1 cup yellow cornmeal
- 1/2 cup whole wheat flour
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- 1 teaspoon freshly cracked black peppercorns
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- Pinch of cayenne pepper
- 1 1/4 cups buttermilk
- 2 large eggs
- 6 scallions or a bunch of chives, chopped

## Preparation

### Orange-Honey Butter

Melt butter in a small saucepan over low heat. Whisk in honey and orange zest. Season to taste with salt and pepper. Cover and keep warm.

### Corn Cakes

Melt butter in a small saucepan over medium heat. Spoon milk solids from surface and discard. Pour clarified butter into a small glass measuring cup (there should be about 1/4 cup), leaving any browned bits behind; set aside. (Alternatively, use 1/4 cup grapeseed oil.)

Cook sausage in a 10" cast-iron skillet or other large heavy nonstick skillet over medium heat, breaking up into small pieces with the back of a spoon, until browned and cooked through, about 8 minutes. Using a slotted spoon, transfer sausage to a small bowl. Add corn to same skillet and cook over medium-high heat,

stirring often, until browned, 5–6 minutes. Transfer corn to bowl with sausage and let cool. Wipe skillet clean and reserve.

Whisk cornmeal and next 7 ingredients in a medium bowl. Whisk buttermilk and eggs in a large bowl; add dry ingredients and whisk until just combined. Fold in sausage, corn, and scallions.

Heat 1 Tbsp. clarified butter in reserved skillet; working in batches and adding butter as needed between batches, add batter to pan by tablespoonfuls. Cook until cakes are crisp and golden brown, 2–3 minutes. Turn cakes over and cook until browned, 1–2 minutes longer. Transfer cakes to paper towels to drain. Serve warm drizzled with orange-honey butter.