



Cooking With Kalota

Hot Water Corn Bread

Ingredients:

- 1 cup yellow cornmeal
- 1 tsp salt
- 1 tsp white sugar
- $\frac{3}{4}$ cup boiling water
- $\frac{1}{4}$ - $\frac{1}{2}$ cup neutral oil like vegetable oil

Directions:

1. In a small bowl combine and whisk together cornmeal, salt, and sugar.
2. Add boiling water to the cornmeal mixture and whisk together. If mixture because too thick you can switch to a wooden spoon OR use your hands to combine if the mixture is cooled enough.
3. Scoop out 3-4 tbsp of mixture at a time and shape it in to balls with your hands. Flatten the balls into circles and set aside on a plate.
4. In a cast iron skillet heat up the oil on medium heat.
5. Fry each cake in hot oil and turn once when one side is crisp and brown, 3-4 minutes.
6. Drain on paper towels and serve while hot.