



JOHNNY CAKES WITH TACO MEAT

Give traditional tacos a Southern twist by pairing them with Johnny cakes instead of tortillas!

Ingredients

1 pound Taco Meat (see recipe)
12 Johnny Cakes (see recipe)
1 cup grated Pepper Jack or Sharp Cheddar cheese
1.5 cups finely shredded iceberg lettuce (1/4 head iceberg lettuce, rinsed, root removed)
1 cup salsa
1 cup sour cream
Hot sauce (optional, to taste)

Directions

To assemble the tacos, place three warm Johnny Cakes on a plate and top each with a heaping tablespoonful of the Taco Meat.

Garnish each with grated cheese, shredded lettuce, salsa, sour cream, and hot sauce.

Serve immediately.



JOHNNY CAKES

Makes 12

Ingredients

1 cup fine yellow stone ground cornmeal
½ cup all-purpose flour
2¼ teaspoons baking powder
½ teaspoon salt
1 cup buttermilk (substitute: half milk and half sour cream)
2 large eggs
¼ cup vegetable oil, plus more for cooking

Directions

Heat a griddle or large cast-iron skillet over medium heat.

Whisk the cornmeal, flour, baking powder, and salt in a large bowl.

Whisk the buttermilk, eggs, and oil in medium bowl until smooth.

Pour the wet ingredients into the dry ingredients and gently fold until evenly moistened. You don't want lumps, but you don't want to overmix either.

Pour a thin sheen of oil onto the griddle or skillet. Drop a scant ¼ cup batter onto the hot surface and spread into a 4-inch round.

Working in batches if necessary, repeat with the remaining batter, spacing the rounds an inch apart.

Cook until the undersides are golden brown and the tops lightly bubbling, about 2 minutes.

Flip carefully and cook until the other side is brown, about 1 minute longer. Transfer to a wire rack and keep warm until ready to serve.



TACO MEAT

Serves 4

Ingredients

1 tablespoon chili powder
1 and 1/2 teaspoons ground cumin
1 teaspoon garlic powder
3 teaspoons paprika
1/4 teaspoon oregano
1 tablespoon olive oil
2 cloves garlic (peeled, minced)
1 pound ground beef (80/20) (or
chicken, turkey, pork, meat substitute)
Kosher salt and freshly ground pepper
(to taste)

Directions

Warm the olive oil in a medium sauté pan over medium heat. Add garlic and cook until golden brown and fragrant, about 1 minute.

Add ground beef, chili powder mixture, and season with salt and pepper.

Cook, stirring occasionally, until mixture is just cooked through and still slightly soupy, about 4-5 minutes.

Remove from heat and set aside; warm before serving.