



Cornmeal Pancakes with Champagne and Fruit syrup

Serves 8

For Pancakes

1 1/2 cups yellow cornmeal
2 1/4 cups flour
1/2 cup sugar
3 tbsps baking powder
2 1/4 tsps salt
1/4 pound melted butter
6 large eggs, beaten
3 cups milk
2 tbsps vegetable oil
1 cup whipped cream

Heat a large non-stick skillet over medium heat. In a large mixing bowl, combine cornmeal, flour, sugar, baking powder and salt. Using a spoon, blend well until all ingredients are incorporated. Fold in pecans and coat thoroughly with the waffle mixture. In a separate bowl, combine butter, eggs and milk. Using a whisk, whip until well incorporated. Add liquid ingredients stirring with a spoon. Continue to stir until all of the lumps have been removed. Place a small amount of vegetable oil or spray on the preheated skillet. Ladle 3/4 cup of batter onto the hot pan. Cook on each side for 2 minutes. Place on a plate and served with Champagne berry syrup and whipped cream.

For Champagne and Fruit syrup

2 cups water
1/2 cup Champagne
1/2 cup sugar
2 tbsps cornstarch
2 tbsps Mayhaw Jelly
1 cup sliced strawberries
1 cup blueberries
1 cup sliced raspberries

In a separate sauté pan, combine water, Champagne, sugar, cornstarch and mayhaw jelly. Using a whisk, whip to blend thoroughly. Bring the mixture to a rolling boil, stirring constantly, until reduced to 1/2 volume. Remove from heat and add the fruit, coating well in the hot syrup. Allow fruit to sit in syrup until warmed thoroughly and sauce is colored from the natural fruit juices. Served over cornmeal pancakes.