

*Marshall's*  
**HAUTE SAUCE**

**Savory Green Chili Corn Cakes**

- 1 c. pancake mix
- 1/2 c. polenta
- 1 c. water
- 3/4 c. Serrano Ginger Lemongrass  
Haute Sauce
- 1 1/4 c. grated sharp cheddar cheese
- 1/2 tsp. red chili flakes
- 1/2 Tbs. Mexican oregano
- 1/2 Tbs. salt

1. Mix the dry ingredients in a bowl.
2. Add in the water and Serrano Sauce and whisk together.
3. Add in the cheese.
4. Let sit for 20 min, so the polenta can absorb some moisture.
5. Heat a griddle or cast iron skillet to 300. Butter the griddle and use a measuring cup to pour batter.
6. Cook on each side until golden brown.

Makes 6, medium griddle cakes.

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