

Hominy Cakes

by Sous Chef Enrique Solorio

Clovis Community Medical Center

Ingredients:

- 4 cups hominy
- 1 yellow onion, diced
- 3 garlic cloves, minced
- 2 jalapeños, seeded and diced
- 2 eggs, beaten
- ½ cup all-purpose flour
- 2 cups panko bread crumbs
- ¼ cup oregano, minced
- 1 tsp ground cumin
- 1 ½ cups Monterey Jack, shredded
- ¼ cup olive oil
- ¼ tsp sunflower seeds, toasted
- Salt and pepper

Directions:

1. In a blender, puree the hominy until smooth.
2. Heat a pan over medium heat and sauté the onions, garlic, jalapeño and cumin until onions are translucent.
3. Add the pureed hominy to a mixing bowl and fold in onion mixture, flour, Monterey jack cheese and the beaten eggs. Season with salt, pepper and fresh oregano.
4. Chill the mixture in the fridge for at least 30 minutes or until cold.
5. Form into 2 ½ oz patties and toss into panko; coat well.
6. Heat oil in a sauté pan over medium high heat; add the hominy cake and cook until golden brown on both sides.
7. Serve garnished with toasted sunflower seeds. Can be served with an ancho chile sauce, fresh avocado and cilantro.