

Chard and Corn Pancakes

1 cup corn
2 cups chard, shredded finely, but no stems
½ cup flour
1 tsp sugar
1 tsp baking powder
1 tsp salt
2 eggs
¼ cup cream
¼ tsp each onion powder, paprika, dried thyme
Bacon fat, for frying
2 tbsp corn kernels
2 tbsp diced chard stems
Greek yogurt or sour cream



Pancakes. Savory pancakes. Savory pancakes for dinner. Yep, I'm doing it. Let's go.

Heat pan over medium-high heat. Add enough bacon fat (or butter or oil) to cover the bottom of the pan by about 1/8 inch.

In one bowl, mix the flour, sugar, baking powder, salt, and seasonings together. In another bowl, mix the eggs and cream until smooth. Add the wet mixture into the dry mixture, gently. When the batter is about halfway combined, add in the corn and chard. Continue mixing until just combined.

Spoon batter in roughly ¼ cup amounts into the hot oil. Fry on one side until edges are set and bottom is brown, about 2 minutes. Carefully flip and cook about 1 minute more, until the center is set, and bottom is brown.

Stack up your pancakes. Garnish with a dollop of sour cream or Greek yogurt, and the corn kernels and chard stem.

This recipe makes enough pancakes for 1 very hungry person, or 2 people who want dessert.