Chariho Area Career and Technical Center
Jalapeno Corn Cake topped with Pan Seared Sole, Lemon Aioli, Pickled Jalapeno, Chive

3 cups cooked yellow corn (or 2 15-ounce cans of whole kernel corn)
1 small yellow onion, diced (about 3/4 cup)
2 large eggs
1/4 cup chopped cilantro, lightly packed
1 1/2 teaspoons salt
1/2 teaspoons garlic powder
1 pinch black pepper
1 1/4 cup yellow corn meal
1 teaspoon baking powder
2 large jalapenos, deveined and finely diced
3 tablespoons olive oil
Sole
Method of Prep:

1. In a large bowl, combine 2 cups of yellow corn, onion, eggs, cilantro, salt, garlic powder and black pepper. Blend using an immersion blender (or regular stand blender) until the mixture is mostly smooth.
2. Add in remaining yellow corn, yellow corn meal, baking powder and jalapenos. Stir until fully combined.
3. Use a 1 oz scoop, form cakes, let rest. Pan fry until golden brown, about 2.5 minutes per side.
4. Hold warm
5. Pan fry seasoned sole, in butter and oil. Place on top of cake
6. Garnish with lemon aioli, pickled jalapeno, and chive