

## Johnny Cakes Recipe

### Ingredients:

- 1 cup **cornmeal** (stone-ground for authentic texture)
- 1 1/2 cups **boiling water**
- 3 tsp sugar
- 1/2 tsp Kosher or sea salt
- 2 tbsp **butter** (for frying)

### Instructions:

**1 Mix the batter:** In a bowl, stir **boiling water** into the **cornmeal** until smooth. Add **salt** and **sugar**, adjusting the consistency adding more cornmeal if needed—it should be thick but pourable.

**2 Heat the pan:** Melt **butter** in a skillet over **medium heat**.

**3 Cook the cakes:** Drop spoonfuls of batter onto the hot pan, spreading slightly. Cook for **3–4 minutes per side**, until golden brown and crispy.

**4 Serve hot!** Enjoy with **butter, maple syrup, or honey** for a sweet touch, or serve alongside **savory dishes** like stews or seafood.