

HERE'S A RECIPE FOR REAL
MOUTH-WATERING GOOD EATING!

NERO'S FAMOUS SCALDED CORN CAKES

2 pts. Boiling Water 2 level teaspoons salt
2½ cups plain cornmeal

Add salt to boiling water. Gradually mix in meal. Set in refrigerator and leave until well chilled and will hold a desired shape. When preparing to cook slightly knead the mixture and separate the mixture into portions slightly larger than a golf ball. Form and shape into "patties" or balls. Fry in enough shortening to cover the "patties" at a medium heat, until they are golden brown (approximately) 7 minutes. They will begin to float in the shortening when done. Yield 14 Corn Cakes.

NERO'S CACTUS CANYON, INC.

