

GOURMET EVERY DAY QUICK KITCHEN



FRESH CORN PANCAKES

SERVES 4 (MAKES ABOUT 12 PANCAKES)

ACTIVE TIME: 25 MIN START TO FINISH: 25 MIN

Ready your griddle. These pancakes capture the golden sweetness of corn cut from the cob. Drizzle warm maple syrup on them for breakfast or serve them as a side dish with salsa and sour cream.

- 1 cup all-purpose flour
- 4 tsp baking powder
- 1 Tbsp sugar
- 3 to 4 ears corn
- $\frac{3}{4}$ cup whole milk
- 2 large eggs
- 2 Tbsp vegetable oil
- 1 stick unsalted butter, melted and cooled

ACCOMPANIMENT: pure maple syrup, or salsa and sour cream

► Whisk together flour, baking powder, sugar, and 1 tsp salt in a medium bowl.

► Cut enough kernels from cobs to measure 2 cups. Using back of a knife, scrape pulp from cobs and transfer to a blender with milk and $\frac{1}{2}$ cup corn. Purée until smooth, then strain through a sieve into another medium bowl, pressing on and then discarding solids. Whisk in eggs, oil, and butter. ► Add to flour mixture with remaining $1\frac{1}{2}$ cups corn and whisk until just combined.

► Heat a griddle or heavy skillet over medium heat until hot, then lightly brush with oil. Working in batches, pour $\frac{1}{2}$ cup batter per pancake onto griddle and cook until bubbles appear on surface and undersides are golden-brown, about 2 minutes. Flip with a spatula and cook until undersides are golden-brown, about 1 minute more. (Reduce heat if pancakes brown too quickly.) Lightly oil griddle between batches if necessary.

FOR MORE EVERY DAY RECIPES, SEE PAGE 48.

25
MINUTES

GOURMET EVERY DAY QUICK KITCHEN



PORK TENDERLOIN WITH TOMATO-PEACH COMPOTE

SERVES 4 TO 6

ACTIVE TIME: 20 MIN START TO FINISH: 40 MIN

The compote here is a reminder that the tomato is a fruit, and its natural sweetness plays up that of peach. The combination is great with juicy curry-rubbed pork.

- 4 garlic cloves
- 1 Tbsp chopped peeled ginger
- 1 tsp curry powder
- 2 (¾-lb) pork tenderloins
- 2 Tbsp vegetable oil

- 1 medium onion, chopped
- ¾ lb tomatoes, cut into 1-inch pieces
- 1 peach, chopped
- 2 tsp chopped thyme
- 1 tsp sugar (optional)

EQUIPMENT: a mortar and pestle

► Preheat oven to 425°F with rack in middle. ► Mash garlic, ginger, curry powder, ¾ tsp salt, and ½ tsp pepper to a paste using mortar and pestle. Rub all over pork. ► Heat oil in an ovenproof 12-inch heavy skillet over medium-high heat until it shimmers. Brown pork on one side, about 5 minutes, then turn over and

transfer skillet to oven. Roast until an instant-read thermometer inserted into thickest part of meat registers 145 to 150°F for juicy meat, 10 to 12 minutes. Let pork rest, uncovered, on a cutting board while making compote. ► Add onion to skillet (handle will be very hot) and sauté over medium-high heat until softened, 5 to 7 minutes. Add tomatoes and peach and sauté until just softened, 3 to 4 minutes. Stir in thyme and, if desired, sugar.

► Slice pork and serve with compote.

FOR MORE EVERY DAY RECIPES, SEE PAGE 52.



20
MINUTES