

Corncakes

Ingredients

- 2 cups cornmeal
- 4 cups of water
- 1 teaspoon salt
- 1 pound of pork
- 1 onion
- 2 ounces of ham
- 3 tablespoons oil
- 1 pepper
- 1 tomato
- 1 teaspoon salt
- oil

Directions

- Prepare a thick polenta using cornmeal, water and salt.
- Grind the other ingredients and add the salt.
- Simmer. Season to taste.
- On a greased banana leaf, pour two tablespoons of the polenta and spread it in a circle.
- Add a tablespoon of filling in the center and fold in two affirming the edges so that they come together.
- Fry in hot oil and drain on absorbent paper.

