

**Hot Water Cornbread**

1 1/2 to 2 c. white corn meal boiling hot water pinch of salt (may use more or less depending on taste)

Pour only enough hot water in corn meal to mix all ingredients well. It should not be too watery or the meal will not hold together. Form in small round patties(or tiny little pones). Deep fry for about 6 to 8 minutes in a skillet, on each side, or until golden brown and crisp. Variation: May add 1/2 cup boiled corn to mixture.