

CHORREADAS

Chorreadas are a super tasty treat from Costa Rica! You can usually find them in the countryside or at local fairs, where people love to enjoy them for breakfast or as a snack with coffee or sweet drink.

So, what exactly is a chorreada? Think of it like a delicious corn pancake! They're fun to make and even more fun to eat!

INGREDIENTS

- 2 CUPS FRESH CORN (WHITE OR YELLOW)
- 1/3 CUP FLOUR
- 1/4 CUP SUGAR
- 1/3 CUP MILK
- 2 EGGS
- 2 TBSP BUTTER
- 1 TSP VANILLA
- 1/4 TSP CINNAMON
- PINCH OF SALT

DIRECTIONS

1. Using a food processor or a blender, combine all the ingredients, don't overdo it, the mixture should be crumbly.
2. Heat a lightly oiled pan over medium-high heat. Pour 1/4 cup of the batter onto the pan. Cook until lightly brown on each side, just like making pancakes
3. Traditionally you serve it with a spoon of sour cream on top.



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