

## Summer Griddle Cakes

4 slices of bacon  
1 cup fresh chopped okra  
1 ½ cups House-Autry Mills cornmeal mix  
½ cup all purpose flour  
1 tablespoon sugar  
1 2/3 cups buttermilk  
3 tablespoons butter  
2 large eggs, lightly beaten  
6 grilled flounder fillets  
1 recipe of Cilantro mayonnaise

Cook bacon in a large skillet over medium-high heat for 8-10 minutes or until crisp; remove from pan and drain on paper towels, reserving drippings in skillet. Finely chop bacon.

Saute okra in hot drippings 3 minutes or until crisp-tender.

Whisk together cornmeal mix and next 5 ingredients just until moistened; stir in okra and bacon.

Pour about ¼ cup batter for each griddle cake onto a hot, lightly greased griddle or large not stick skillet. Cook cakes 2-3 minutes or until tops are covered with bubbles and edges look dry and cooked; turn and cook other side 1-2 minutes or until done.

Build sandwiches by spreading Cilantro mayonnaise in top 2 griddle cakes, layering flounder fillet, sliced tomato and lettuce leaves and topping with griddle cake.

Yields 6 sandwiches (12 griddle cakes)

### **Cilantro Mayonnaise**

1 cup mayonnaise  
1 cup loosely packed cilantro leaves  
1 teaspoon lime zest  
1 tablespoon fresh squeeze lime juice  
1 clove fresh garlic

Combine all ingredients in blender jar and process until smooth. Store in refrigerator until ready to use.

