

Osafke
Simmer Hicks

Serving Size: 5 – 6 people

Ingredients:

- 2 - gallons of water
- 2 - cups osafke corn
- 2 - tablespoons of lye

Preparation:

This demonstration was cooked outside.

Pour water into cast iron pot. Let water come to a boil on an open fire then add your osafke corn and cover. Keep watch over it and stir occasionally. Cook until corn is soft and then add lye. The corn will turn yellow once the lye has been added. Allow to cook for approximately four hours.