

Corn Fritters



Ingredients:

3/4 c ap flour
2 T yellow cornmeal
1 1/2 t baking powder
Salt
1/4 t cayenne pepper
1/2 c milk

1 large egg
2 c yellow corn kernels (fresh, frozen or
canned)
Vegetable oil, for frying
Honey, for serving (optional)

Directions:

Step 1

In a large bowl, stir together flour, cornmeal, baking powder, 1 1/2 t salt and cayenne pepper. Add milk and egg to flour mixture and stir together to create a batter. Add corn and fold to combine.

Step 2

Heat 4 inches oil in a large heavy-bottomed pot or Dutch oven over high heat until a deep-fry thermometer reaches 375 degrees.

Working in batches, using a small 1 1/2 T food scoop or two spoons, drop batter by the tablespoon into the oil.

Cook, turning occasionally, until cooked through and deep-golden brown, 1 to 2 minutes; adjust heat as needed to keep oil temperature between 350 and 360 degrees.

Transfer fritters to a paper-towel-lined baking sheet. Season to taste with salt, and serve immediately with honey.

Yield = 24-26 Corn Fritters

Graphic source: <http://www.marthastewart.com/1062629/corn-fritters>