



From the Culinary Company Kitchen

...enhancing your joy of cooking.

Questions? We are here to help... www.CulinaryCompanyOnline.com 1-888-336-5381

Corn Fritters

Yield: 6 portions

INGREDIENTS	AMOUNTS
Corn, frozen	2 cups
Dry Ingredients	
Flour, all-purpose	12 oz (weight)
Sugar	1 oz
Salt	1 tsp
Black Pepper, ground	¼ tsp
Red Bell Pepper, small dice	3 oz
Eggs, beaten	2 ea
Cheddar Cheese, grated (optional)	2 oz
Milk, whole	As needed to form batter
Vegetable Oil, for frying	As needed

Process

1. Heat vegetable oil to 350° using a deep fry thermometer
2. While oil is heating, blend all of the dry ingredients
3. Add corn, pepper, eggs and cheese and mix well
4. Add just enough milk to form a batter that can be scooped and dropped into the fryer
5. Drop the batter in equal spoonfuls into hot oil using swimming method
6. Fry until golden brown on all sides
7. Remove, blot on a towel and serve while hot

NOTE: If using fresh corn on the cob, use 6 ears and cut the kernels from the cobs, scraping well to release all of the corn's milk