



Corn Fritters

Ingredients

- 1 1/4 cup cornmeal
- 1 1/4 cups all-purpose flour
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cup milk
- 2 large eggs, slightly beaten
- 1/4 cup (1/2 stick) butter, melted
- 2 cups of corn kernel (frozen or drained canned work well)
- Vegetable oil, for frying

Optional Ingredients

- Bacon Bits (Turkey or Pork)
- Shredded Cheddar Cheese
- Green Onions (finely chopped)

Instructions

- Heat vegetable oil to 350 degrees (enough to totally submerge the fritters)
- In a large bowl, combine all dry ingredients (cornmeal, flour, sugar and salt)
- Combine milk and eggs in a separate bowl
- Combine dry ingredients and milk and egg mixture
- Add melted butter
- Stir in corn and any other optional ingredients

Drop rounded scoops of batter in hot vegetable oil (Ice cream scoops work well)
Cook until outside is golden brown and fritter floats to the top of the oil.

Serve immediately while hot.

Awesome drizzled in pancake syrup or honey!

