

Easy Corn Fritters (appetizers)

Prep: 15 mins. Cook Time: 20 mins. Servings: 6

Ingredients

2 tsp. olive oil
1 c. fresh corn kernels, can also use frozen
1/4 c. onions, finely diced
1/4 c. red bell pepper, finely diced
1/2 T. minced garlic
7 T. all-purpose flour
1 T. yellow corn meal
2 T. granulated sugar
1/2 tsp. baking powder
1/2 tsp salt
1/4 tsp. cayenne pepper
1/3 c. heavy cream, or buttermilk
1 large egg
1/4 c. shredded cheddar cheese
canola oil, for frying



Instructions

1. Over a medium heat, heat olive oil in a medium skillet. Add corn, onions and red pepper, season with a little salt, then sauté until softened (about 4 minutes). Add garlic and cook for an additional 30 seconds and set aside.
2. In a large bowl, add flour, corn meal, sugar, baking powder, salt and cayenne pepper, whisk until combined. Add in heavy cream and egg, then combine with the dry ingredients. Fold in the sauteed corn mixture and then add the cheese.
3. In a cast iron skillet or Dutch oven, add enough oil to cover the bottom of the skillet and heat to 365 degrees.
4. Scoop 2-3 tablespoons of the fritter batter into the skillet, spread it like a pancake and fry until golden brown (about 2 minutes) then flip and continue frying. Remove the fritters from the oil and drain on a paper towel and lightly sprinkle with salt before serving.