



Recipe of the Month - February 2016



Marie's Corn Fritters

Submitted by Marie Lievers

1 cup Flour	1 tsp Baking Powder
1/2 tsp Salt	1 tsp Sugar
1 (12 oz) can Whole Kernel Corn, drained	1 Egg, lightly beaten
1/2 cup Milk	1/2 tbsp. butter, melted
1/2 tbsp. shortening, melted	Vegetable Oil for deep frying

Makes 4 to 6 servings.

Preheat your oil to a temperature of at least 356 F to 374 F for deep frying.

Sift together flour, baking powder, salt and sugar.

While the corn is draining, beat the egg, milk, and melted butter and shortening together, then stir into the flour mixture. The mixture will be very sticky.

Use a cookie scoop, small ice cream scoop and/or a spoon to scoop the batter and carefully place into the oil for deep frying.

Let fry until puffy and golden brown. Use a long-handled wooden spoon to flip the fritter over halfway through frying if desired and to remove them from the oil.

Drain the fritter on paper towels.

Tip:

These fritters are delicious served with strawberry jam.

To make these vegan, replace the egg with Bob's Red Mill Egg Replacer as directed and substitute Rice or Almond Milk for the Milk.