

Corn Fritters (Makes 32)

1. Put 3 pounds of fat or oil in your deep fryer
2. Set Fryer to 365 degrees F.
3. Chop 2 cups of corn very fine. Fresh or fresh frozen corn is best.
4. Add 1-teaspoon salt, 1/8th teaspoon pepper, 1/2-cup milk, 1 well-beaten egg.
5. Mix well.
6. Mix 2 cups flour and 2 teaspoons baking powder together and then add to other ingredients.
7. Mix all well.
8. When fat is at 365 degrees drop fritters from a teaspoon. Eight at a time in fryer.
9. Fritters should be done in 3-4 minutes.
10. Repeat until all batter is used.