



Jalapeño Corn Fritters

Using Cream of Jalapeño Soup



Makes:
16 fritters



Total Cook Time:
15 Minutes

Ingredients:

- 1 Box Jiffy Corn Bread Mix
- 1 Egg
- 4 oz Corn
- 6 oz Blount's Cream of Jalapeño Soup (Item#77037)
- Sriracha Mayo for dipping

Cooking Instructions:

1. Combine Jiffy, egg, corn and Blount's Cream of Jalapeno in a mixing bowl.
2. Form into 1-2 inch balls.
3. Gently drop fritters into the deep fryer set to 350°F and fry until golden brown, about 3 minutes.
4. Serve with Sriracha mayo.

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