



Street Corn Fritters

Using mexican style street corn



Makes:
4 dozen



Total Cook Time:
45 Minutes

Ingredients:

- 1 4lb bag of Blount's Mexican Style Street Corn
- 4 cups All-purpose flour, sifted
- 4 tsps baking powder
- 2 tsps salt
- 1 tsps sugar
- 4 eggs, beaten
- 1 cup milk
- 1/4 cup butter, melter

Cooking Instructions:

1. Heat canola oil in a heavy pot or deep fryer to 365°F.
2. In a large bowl, combine flour, baking powder, salt, and sugar. In a separate bowl beat together the egg, milk, and melted butter. Stir the egg mixture into the flour mixture. 3. Gently drop fritters into the deep fryer set to 350°F and fry until golden brown, about 3 minutes.
3. Slowly fold Blount's Mexican Street Corn into the prepared mix until fully incorporated.
4. Drop the fritter batter by spoonfuls into the hot oil and fry until golden brown. About 5 minutes on each side. Remove from oil and place on paper towels to drain off excess oil.
5. Garnish with chopped scallions and serve with chipotle aioli if desired.

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