



# CS Corn Fritters

Source: Captain's Shack      Bob and Robin  
Young, Boise, ID      10 Aug 2023

PDF: CS-Corn-Fritters.pdf

Prep: 10 mins    Cook: 10 mins    Total: 20 mins

Note: Corn fritters can be served for breakfast or as a summery side dish. It is a corn-stuffed batter that is similar to a pancake and fried to golden perfection. We like a thinner batter more than

thick like pancakes. Adjust batter to your liking.

## Ingredients:

2 c sweet corn three large ears of fresh sweet corn

1 t Celtic Sea Salt

$\frac{1}{3}$  t fresh ground Tellicherry Black Pepper

$\frac{1}{4}$  t Smoked Paprika

3 t unsalted Butter, melted

1 lg Egg, beaten

$\frac{1}{4}$  c. whole Milk or more to make the batter looser

1 c. Flour or more

$1\frac{1}{2}$  t Baking Powder

1 c Cracker Crumbs. We use Ritz crackers, but feel free to use any kind you desire.

Vegetable Oil, for frying

## Directions:

Mix corn, seasonings, and wet ingredients. Add dry ingredients and mix well. We like a looser batter, not thick like pancakes. Adjust to your liking.

Heat a thin layer of oil in a skillet over medium/high heat. Drop the batter into the hot oil, using a large teaspoon or a cookie scoop. Spread the batter to make a pancake. Fry for about 2 minutes on each side, or until golden.

Place onto paper towels to drain any excess oil. Serve immediately. Serve plain, top with sour cream, green onions, and bacon, or drizzle with maple syrup. Serve with eggs or a side to any meal.