

Savory Corn Fritters

Makes 18

- 2 large eggs
- 158 ml whole milk
- 1 tsp fine sea salt
- ½ tsp garlic powder
- ½ tsp freshly ground black pepper
- ½ tsp ground cayenne
- 230 g all-purpose flour
- 2 tsp baking powder
- 525 g (3 C) corn kernels, fresh or frozen and thawed (2 ears)
- 25 g chopped scallion greens
- 120 g sharp Cheddar, shredded
- Vegetable oil, for frying



1. In a large bowl, whisk together the **eggs, milk, salt, garlic powder, black pepper** and **ground cayenne**.
2. Whisk in the **flour** and **baking powder** until just combined.
3. Stir in the **corn, scallions** and **cheddar**.
4. Heat a cast-iron skillet over **medium-low** and add enough oil to generously coat the bottom of the skillet.
5. *Once the oil is shimmering hot, add a heaping T of the batter to the skillet. Use the back of the spoon to flatten it into a round patty. Repeat to fry 3 to 4 fritters at once. Fry on each side until golden, **about 2 minutes**, then cook for an **additional 2 minutes**. Add more oil as needed.
6. Remove from the skillet and transfer to a paper towel-lined baking sheet. Repeat until all fritters are fried. Serve warm or at room temperature.

*Use splatter shield