



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Corn Fritters –

Ingredients

**3 ears of corn (about 3 cups of kernels)
1 large egg, separated plus 1 large egg white
1 tbl. all-purpose flour
1 ½ tsp. sugar
¼ tsp. salt
Pinch of freshly ground black pepper
4 tbl. vegetable oil**

- 1. Using a chef's knife, cut the kernels from the corn into a medium bowl. Using dull side of knife, scrape the milk and pulp from the cobs into the bowl. Add the egg yolk, flour, sugar, salt, and pepper, and stir to combine.**
- 2. In a clean bowl, whisk egg whites until stiff but not dry. Fold into corn mixture. Heat 2 tbl. vegetable oil in a large cast iron pan or non-stick skillet over medium-high heat.**
- 3. Drop spoonfuls of batter into the oil, spaced a few inches apart. Cook until golden on the bottom, 1 to 2 minutes. Turn over using a spatula, and cook until golden on the other side, 1 to 2 minutes more. Repeat with remaining batter, using the remaining oil for pan. Serve immediately.**

Credit: Martha Stewart Living