

puffy skillet corn fritters

- 1 T. butter
- 2 c. fresh corn kernels
- 1/4 c. chopped green pepper
- 1/4 c. chopped onion
- 1/4 c. flour
- 1/2 t. baking powder

1/2 t. salt

1/4 t. pepper

2 beaten eggs

2 T. milk

2 dashes tabasco sauce

2 to 3 T. oil MELT BUTTER AND COOK VEGETABLES, COVERED, FOR 8 MINUTES.

Cool slightly. Combine flour, baking powder, salt and pepper. Add eggs, milk and tabasco sauce. Stir in cooled vegetable mixture. Heat oil in skillet over medium heat. Crop corn mixture by heaping tablespoonfuls. Flatten slightly. Cook on both sides for 4 minutes total or until brown. Drain on paper towel. Makes 12 3-1/2-inch fritters, serves 6.

From: Donna Kummer
Date Entered: July 18, 1990