



Corn Fritters

Whether for breakfast, brunch or lunch these fritters are tasty, sophisticated, and super easy to make.

INGREDIENTS:

- 3 CUPS DEFROSTED FROZEN OR WELL DRAINED CANNED CORN KERNELS
- 1 SMALL RED ONION DICED
- 2 MEDIUM EGGS
- 1/4 CUP LOOSELY PACKED CORIANDER LEAVES AND STEMS CHOPPED
- 1 TSP SALT
- CRACKED PEPPER TO TASTE
- 1 CUP PLAIN FLOUR
- 1 TSP BAKING POWDER
- 2 TBLSP OLIVE OIL

AVO SALSA INGREDIENTS:

- 1 LARGE OR 2 SMALL AVOCADOS
- 3/4 CUP TOMATOES - SEEDED AND DICED
- 2 TBLSP CHOPPED CORIANDER
- 2 TBLSP LIME JUICE
- 1 SPLASH TABASCO SAUCE
- 1/2 TSP SALT
- CRACKED PEPPER TO TASTE
- 2 TBLSP SLICED SPRING ONION

INSTRUCTIONS:

- TURN THE OVEN ON TO VERY LOW - JUST TO KEEP THE FRITTERS WARM
- TAKE 2 CUP OF THE CORN ALONG WITH THE ONION, EGGD, CORIANDER, SALT AND PEPPER IN A BOWL AND BLITZ WITH A STICK BLENDER UNTIL MOST OF THE CORN IS PUREED (BUT STILL LUMPY, NOT COMPLETELY SMOOTH). YOU CAN ALSO DO THIS STEP IN A BLENDER OR FOOD PROCESSOR. THIS EXTRA STEP WILL GIVE GREAT FLAVOUR WITH EVERY BITE AND NOT JUST POPS OF FLAVOUR THAT YOU WOULD USUALLY GET.
- FOLD THROUGH REMAINING CORN, FLOUR, AND BAKING POWDER UNTIL JUST COMBINED.
- HEAT 1 TABLESPOON OF THE OIL IN A FRYPAN OVER A MEDIUM HEAT
- WHEN THE OIL IS HOT, DROP 2 HEAPED TABLESPOONS OF MIXTURE PER FRITTER INTO THE PAN AND COOK IN BATCHES FOR 1 1/2 MINUTES EACH SIDE OR UNTIL GOLDEN.
- TRANSFER TO A BAKING TRAY AND KEEP WARM IN THE OVEN WHILE YOU ARE MAKING THE REST OF THE FRITTERS
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- TO SERVE, STACK 3 FRITTERS ON EACH PLATE AND TOP WITH THE AVOCADO SALSA AND EXTRA CORIANDER LEAVES FOR GARNISH IF YOUR FEELING FANCY

SALSA INSTRUCTIONS:

- COMBINE ALL INGREDIENTS AND GENTLY TOSS
- TADD SOFT POACHED EGGS AND - OR CRISPY BACON ON TOP IF DESIRED

