



MEXICAN CORN FRITTERS

2 cups fresh corn kernels, cut off the cob or use frozen corn, thawed

1 jalapeno, seeds and membranes removed, minced

1-2 roasted red pepper pieces (or if roasting your own red bell pepper, use about half of it)

1 egg, well beaten

2 Tbs. sugar

1/2 tsp. kosher salt

2 Tbs. butter, melted

2 tsp. baking powder

1 cup all-purpose flour

2/3 cup milk

1 tablespoon canola oil (more may be added to additional batches, but is not necessary)

Sour cream and fresh salsa, for garnishing

DIRECTIONS

Mix all ingredients except oil in a large bowl, stirring just until combined.

Heat oil in a large nonstick skillet over medium high; drop spoonfuls of batter into skillet, making fritters as big or as small as you prefer. (I typically make mine about 3-4 inches in diameter)

When top of fritter bubbles, flip over and cook on the other side, browning on each side.

Serve topped with fresh salsa and a dollop of sour cream.