



Smoky Sweet Corn Fritters

Crispy pancakes almost impossible to resist

- 1 1/2 cups all-purpose flour
 - 2 tablespoons orange corn flour
 - 1 tablespoon granulated sugar
 - 2 teaspoons baking powder
 - 1 teaspoon sea salt
 - 1/4 teaspoon ground red chipotle pepper
 - 1/4 teaspoon ground smoked black pepper
 - 1 teaspoon basil
 - 2 cups fresh or frozen corn kernels
 - 2 tablespoons minced shallots
 - 1 tablespoon finely chopped fresh chives
 - 6 Tablespoons milk or unsweetened almond milk
 - 2 large eggs
 - 1/2 cup vegetable oil or as desired
- Serve with tomato jam Garnish with fresh basil sprigs

Combine Dry Ingredients: Mix flour, corn flour, sugar, baking powder, salt, chipotle pepper, black pepper, and basil together in a large bowl.

Coat Vegetables: Toss corn, shallots, and chives with the dry ingredients until the vegetables are coated.

Prepare the Batter: Mix 4 Tablespoons milk and eggs together in small bowl; then pour into the flour and corn mixture. Stir with a spatula until all the flour is moistened. The batter will be quite thick. Add additional milk if mixture is still dry but do not overmix.

Place Batter in Skillet: Set batter aside while you heat the oil in a large nonstick skillet to medium heat. With a 1/4 cup scoop, drop batter portions evenly around the pan and flatten each slightly with spoon or spatula.

Cooking Corn Pancakes: Cook corn pancakes until golden-brown on the bottom, 2 to 3 minutes. Flip over; cook until golden brown and cooked through, about 2 to 3 minutes. Remove to paper towel lined plate. Cook remaining pancakes. Set aside to stay warm.

To Serve: Place on large plate; serve with tomato jam; garnish with fresh basil sprigs.
Yield: 11 to 12 corn pancakes

About the Recipe: The secret ingredient in this recipe is the fresh sweet corn that makes the pancakes “pop” with flavor and have a robust texture. They are surprisingly light yet dense with thick corn kernels. These griddle fritters are delightful smothered with fresh tomato jam but would also be welcome with melting butter and syrup. Yes, it’s corn and pancakes, the perfect team for deliciousness.