



Welcome to a Bed & Breakfast in Tennessee

Chattanooga Choo-Choo BBQ Corn Fritters

Fried little corn cakes packed with savory BBQ flavor

- 1-1/4 cups all-purpose flour
- 1 Tablespoon baking powder
- 1 Tablespoon granulated sugar
- 1 teaspoon salt
- 1/8 teaspoon onion powder
- 1/8 teaspoon ground red or chipotle pepper or as desired
- 1 teaspoon barbecue spice blend
- 2 eggs, beaten
- 3/4 cup milk or light cream
- 2 cups whole kernel corn, drained
- 1/4 cup fine chopped red bell peppers
- 2 Tablespoons minced chives
- Deep fat oil for frying
- Confectioners' sugar as desired
- Serve with light Southern BBQ sauce for dipping as desired

- In a bowl, mix the first 7 ingredients.
- In a mixer, beat eggs and milk; add dry ingredients; stir until smooth; add corn, red peppers, and chives; beat until blended.
- To Deep Fry: Drop about 2 Tablespoons batter into 350-degree F. deep fat oil and fry 2 to 3 minutes, or until golden brown. Drain on absorbent paper. Keep warm and serve sprinkled with confectioners' sugar. Yield: about 20 fritters

Recipe Inspired by Dining in Historic Tennessee, Marty Godbey, 1988.

About the Recipe: These corn fritters are fried little cakes, packed with savory tastes, cooked until golden brown, and covered with a crispy crunch. The Inside is soft and tender, filled with golden corn, a touch of chives and red peppers. Sprinkle with sweet confectioners' sugar and serve with a light BBQ dipping sauce. One bite and you will be ready to travel to Tennessee and visit that Chattanooga Choo-Choo.

Pay a Visit to Chattanooga:

Chattanooga was the center of a railroad network that stretched across the South in 1857. Under what was then in 1909 the world's largest freestanding dome, soaring eighty-five feet about the floor, the impressive main waiting room was entered through what is still believed to be the largest brick arch ever constructed.

For more than sixty years, the Terminal served Chattanooga until 1970.

The Terminal Station was placed on the National Register in February of 1973; The Chattanooga Choo-Choo opened devoted to railroad history with a thirty-acre complex of hotel and convention facilities, shops, museum attractions, and restaurants.

This year, they are renovating the Chattanooga Choo-Choo Vacation Complex.