

Country Corn Fritters

Ingredients

3 c frying oil
1 c all purpose flour
1/2 t Salt
1/4 t white sugar
1 egg (beaten)
1 c milk
1 T shortening (melted)
1 1/2 c 2 corn cobs
1 t baking powder

Instructions

Begin by placing peeled ears of corn in the freezer for 15 minutes. Remove from freezer and place securely on core end in a large bowl and carefully cut the corn off the cobs. Heat oil in heavy pot or fryer to 365. In a medium bowl combine flour, baking powder, salt and sugar. Beat together egg, shortening and milk and add to flour mixture. Mix in corn kernels. Drop fritter batter by spoonfuls into the hot oil and fry until golden. Drain on paper towels.