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| |  | | --- | | Corn Fritters  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe makes use of Riverside’s farm-fresh corn  **Ingredients**   * 3 cups corn kernels * 1 cup all-purpose flour * 1 tablespoon sugar * 1 teaspoon baking powder * 2 large eggs, lightly beaten * 3/4 cup heavy cream * Vegetable oil, for frying * Sliced scallions, for serving * Sour cream or garlic aioli, for serving   **Directions**   1. In a large bowl, stir together the corn kernels, flour, sugar, baking powder, 1/2 teaspoon salt and 1/4 teaspoon pepper. 2. Stir in the eggs and heavy cream until the batter is well-combined. 3. Line a plate with paper towels. Coat the bottom of a large sauté pan with vegetable oil and place it over medium-high heat. Once the oil is hot, scoop 2- to 3-tablespoon mounds of the corn batter into the pan, spreading it lightly into a flat, circular shape. Cook the fritters for 2 to 3 minutes, then flip them once and cook them an additional 3 minutes until they’re golden brown and cooked through. Transfer the fritters to the paper towel-lined plate, season them immediately with salt and repeat the cooking process with the remaining batter, adding more oil to the pan as needed. 4. Garnish the corn fritters with scallions and serve them with sour cream or garlic aioli for dipping   Yield: 15 fritters (\*note: fresh or frozen (thawed) corn kernels will work in this recipe. If you use frozen corn, drain off any excess liquid after it thaws)    *Photo & recipe:* [justataste.com](https://www.justataste.com/quick-easy-corn-fritters-recipe/) | |
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