

CORN FRITTERS

1 1/2 cup all-purpose flour
1/2 cup cornmeal
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/8 teaspoon. cayenne pepper
2 teaspoons chili powder
1 /2 teaspoon. ground cumin

Sift the above dry ingredients together then add to the wet mixture below.

1 cup fresh or frozen corn kernels
2 large eggs, slightly beaten
1 cup milk
2 tablespoons snipped chives

Let this batter "rest" in the refrigerator. for 30 minutes to allow flavors to meld. In a hot frying pan with 1" of cooking oil, drop small dollops (about a teaspoon. size or less) into oil. Cook for 1 minute per side until fritters are golden brown on both sides. Place on paper towels to drain, then serve immediately with the tartar sauce.

Hot Stuff Tartar Sauce

1 cup mayonnaise
1 teaspoon. Dijon mustard
1 teaspoon tomato paste
1 teaspoon finely grated lemon zest
1 tablespoon fresh lemon juice
2 dashes Tabasco
2 tablespoons very finely minced sweet pickle
2 tablespoons chopped fresh flat-leaf parsley
1 teaspoon. finely minced & seeded fresh jalapeño pepper
1 tablespoon tiny capers, drained
Salt and pepper to taste.

Mix all ingredients and refrigerate, covered for at least 1 hour for flavors to blend. Keeps for 2 days.

Recipe adapted from one by Carolyn Morgan