

# Corn Fritters

This recipe is very much an 'as much as you need' one, hence...

## Ingredients

Self raising flour  
1 Egg  
Good dash of Worcestershire sauce (to taste)  
Milk to a thick dropping consistency  
Cooked sweet corn kernels (alternatively, a tin of sweet corn\*)

## Method

- If using fresh or frozen sweet corn - put sweet corn into a saucepan with enough water to cover. Bring to the boil and simmer for a about 10 minutes.  
\*Tinned sweet corn can be used 'straight from the tin'.
- Drain sweet corn.
- Put flour, egg and Worcestershire sauce into a good-sized basin. Stir thoroughly.
- Add milk slowly, stirring continually until the mixture is smooth and of a dropping consistency (see below)..
- Add sweet corn and stir to mix thorough.

## Procedure

- Heat a good sized, heavy based, pan.
- Add a *very* small amount of oil – Olive oil browns the fritters best.
- Drop large tablespoonfuls of the prepared mixture into the hot pan.
- Allow to cook until the edges are clearly setting. Turn with a slice and cook on the other side. Remove and keep warm in the oven while the rest of the batch is cooked.
- A little more oil may be required at intervals but best results are achieved with minimal oil in a good non-stick pan.

## Serving

Goes well with almost any grilled or fried dish as well as Chicken Maryland (with fried chicken and fried bananas).

## Variations

Besides adjusting the Worcestershire sauce quantity, a number of more substantial variations can be obtained by adding a range of pre-cooked meats to the mixture before cooking. A few recommended variations include:

Small (about 1cm) squares of cooked bacon  
Diced chicken.  
Diced spicy sausages (peperoni, etc)

Experiment!

**Dropping consistency** is such that a spoonful of the mixture should slowly drop from the tipped spoon back into the basin. If the mixture is somewhat too thin a fritter will be obtained which is more like a pancake; the two are very close cousins!