

Corn Fritters

Minar

Local 1155 Women's Committee Cookbook, Alabama

*1 cup fresh corn, grated
1/4 cup + 2 tablespoons
flour
1 1/2 teaspoons salt
1/2 teaspoon baking powder
pinch paprika
1 egg , well beaten*

In a bowl, mix the flour, salt, baking powder and paprika. Add the corn. Mix well. Add the egg. Mix well.

Fill a deep frying pan with oil. Heat to 370 degrees.

Drop the fritter batter by the spoonfuls into the hot oil. Cook until delicately browned.

Drain the fritters on paper towels before serving.

Per Serving (excluding unknown items): 248 Calories; 2g Fat (7.2% calories from fat); 8g Protein; 54g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 3465mg Sodium. Exchanges: 3 1/2 Grain(Starch); 0 Other Carbohydrates.