



Corn Fritters

Recipes courtesy Paula Deen

Prep Time: 5 min **Level:** Easy **Serves:** 2 dozen
Inactive Prep Time: --
Cook Time: 10 min



Ingredients

1 1/4 cus self-rising cornmeal mix
1 1/4 cups all-purpose flour
1/4 cup sugar
1 teaspoon salt
1 cup milk
2 large eggs, slightly beaten
1/4 cup (1/2 stick) butter, melted
1 (15.25 ounce) can corn, drained
Vegetable oil, for frying

Directions

Heat oil to 325 degrees F.

In a medium bowl, combine cornmeal mix, flour, sugar, and salt. In a small bowl, combine milk and eggs. Add milk mixture to cornmeal mixture, stirring well. Stir in butter and corn.

Pour oil to a depth of 2 inches in a Dutch oven, or use a deep-fryer. Drop by tablespoons into hot oil. Cook 2 to 4 minutes, or until golden, turning once. Drain on paper towels.

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