Miss Fritter's CORN FRITTERS

Show your guests some southern hospitality with these tasty appetizers!

INGREDIENTS

- 1 1/4 cups self-rising cornmeal mix*
- 1 1/4 cups all-purpose flour
- 1 teaspoon salt
- 1/4 cup sugar
- 2 large eggs, slightly beaten
- 1 cup milk
- 1/2 stick (1/4 cup) butter, melted
- 1 (12 ounce) can whole kernel corn, drained
- Canola oil, for frying

**If you can not find self-rising cornmeal mix you can make your own. To yield one cup combine 1 tablespoon baking powder with 1/2 teaspoon salt and 3/4 cup cornmeal PLUS 3 additional tablespoons of cornmeal.*

INSTRUCTIONS

- Fill a deep pan with about 2 - 3 inches of oil. Heat it to 350 degrees Fahrenheit.
- While oil is heating, combine cornmeal mix, flour, salt and sugar in a medium bowl.
- In a small bowl, combine eggs and milk. Add this to the cornmeal mixture, stirring well.
- Stir in the melted butter and drained corn.
- Carefully drop the mixture by the tablespoon into the hot oil. Cook 2 to 4 minutes, turning once, cooking until golden brown. Drain on paper towels.
- For a sweeter version try drizzling maple syrup over the top.

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