

# Simmonds Tyres

**BRIDGESTONE**



## GEORGIA'S CORN FRITTERS

The one thing Georgia wanted from us for her 21st birthday was her own recipe book filled with handwritten recipes from Anita. It took quite a few nights of writing (proper cursive - none of this printing or typewritten stuff!) One of the recipes Georgia requested was Anita's recipe for Corn Fritters.

They're perfect using leftover corn on the cob (and with summer on the way there'll be plenty of that around!)

## INGREDIENTS

2 eggs  
1 very large dollop sour cream  
Either corn cut from 3 large cooked corn cobs or 6 small cobbettes, or  
1 x tin sweetcorn, drained (not creamed)  
1 tsp salt  
1/2 cup self rising flour (you may need more if you get lots of corn from the cobs)  
Pinch cayenne pepper  
Sprinkle chilli flakes (more or less depending on how spicy you like your food)  
1/4 cup grated cheese  
Milk to make thick batter  
Rice bran or canola oil  
Optional - 1 tbsp chopped fresh coriander

## METHOD

In a small bowl, whisk eggs and sour cream together and set aside. In another bowl, sift flour, salt, cayenne pepper together, add chilli flakes and grated cheese and mix.



If using coriander, add now. Add corn kernels and coat with flour. Add egg mix and sufficient milk to make a thick batter that will hold onto the corn.

Heat oil in an electric frypan (better to control heat) - oil should be deep enough to come slightly up the sides of the fritter. Drop large spoonfuls of mix into hot oil, and cook on a medium heat until bubbles appear on fritter and looking dryish on top. Flip over and cook other side. Put on warm plate with handee towels to remove excess oil.

Serve with bacon, avocado, tomato and your favourite relish for an awesome Sunday brunch. Also goes well with Sweet Thai Chilli sauce!