

CORNBREAD FRITTERS



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Corn Fritters The Pioneer Woman

Corn Fritters. Cayenne pepper. Milk. While you make the batter, go ahead and heat some oil in a pot or skillet over medium to medium low heat. If you have a deep fry thermometer, heat the oil to about 365 degrees. Any hotter than that, and the fritters will burn pretty quickly. Add the flour, baking powder, and sugar to a bowl.

<http://ebookslibrary.club/download/Corn-Fritters-The-Pioneer-Woman.pdf>

Corn Fritters Recipe Allrecipes com

Directions. Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C). In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Mix in the corn kernels. Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

<http://ebookslibrary.club/download/Corn-Fritters-Recipe-Allrecipes-com.pdf>

Corn Fritters Recipe Paula Deen Food Network

Directions. 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.

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Quick and Easy Corn Fritters Just a Taste

In a large bowl, stir together the corn kernels, flour, sugar, baking powder, 1/2 teaspoon salt and 1/4 teaspoon pepper. Stir in the eggs and heavy cream until the batter is well-combined. Line a plate with paper towels. Coat the bottom of a large saut pan with vegetable oil and place it over medium-high heat.

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Easy Corn Fritters Recipe Genius Kitchen

Thaw frozen corn by placing it in a strainer in the sink and run cold water over it, stirring occasionally, until it is completely thawed. While corn is thawing, mix all of the remaining ingredients except oil in a large bowl.

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Cornbread Fritters Recipe Cooks com

For thinner fritters, increase buttermilk. Mix meal, flour, salt and soda. Stir in buttermilk and water until smooth. Drop by serving spoon in hot oil in skillet, brown on both sides.

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Golden Corn Fritters Recipe Southern Living

Combine first 4 ingredients in a large mixing bowl; mix well, and set aside. Combine eggs, corn, milk, and 2 teaspoons vegetable oil; mix well. Stir corn mixture into dry ingredients. Drop mixture by rounded teaspoonfuls into vegetable oil heated to 375 ; cook fritter until golden, turning once. Yield: about 3 dozen.

<http://ebookslibrary.club/download/Golden-Corn-Fritters-Recipe-Southern-Living.pdf>

Corn Fritters Recipe Taste of Home

Directions. In another bowl, beat egg yolk; stir in corn. Add to flour mixture and mix well. Beat egg white until soft peaks form; fold into flour mixture. In a deep-fat fryer, heat oil to 375 . Drop batter by heaping tablespoonfuls into oil; fry for 3-4 minutes or until golden brown. Drain on paper towels.

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