



Corn Fritters

WHY THIS RECIPE WORKS

For the lightest corn fritters, we minimized the number of fillers we added. We processed some of the kernels to use as a thickener rather than more flour or cornmeal. This step also helped the fresh corn flavor shine through. Browning the corn puree in a skillet drove off excess moisture and deepened the flavor even more. Adding cayenne, nutty Parmesan cheese, and oniony chives balanced the natural sweetness of the corn, and a touch of cornstarch crisped the exteriors and helped provide a wonderful textural contrast with the light and creamy interiors.

INGREDIENTS

- 4 ears corn, kernels cut from cobs (3 cups)
- 1 teaspoon plus 1/2 cup vegetable oil
- Salt and pepper
- 1/4 cup all-purpose flour
- 1/4 cup finely minced chives
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon cornstarch
- Pinch cayenne pepper

INSTRUCTIONS

- Serve these fritters as a side dish with steaks, chops, or poultry or as an appetizer with a dollop of sour cream or our Maple-Chipotle Mayonnaise or Red Pepper Mayonnaise (see related content.)
1. Process 1 1/2 cups corn kernels in food processor to uniformly coarse puree, 15 to 20 seconds, scraping down sides of bowl halfway through processing. Set aside.
 2. Heat 1 teaspoon oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add remaining 1 1/2 cups corn kernels and 1/8 teaspoon salt and cook, stirring frequently, until light golden, 3 to 4 minutes. Transfer to medium bowl.

MAKES 12 FRITTERS

1 large egg, lightly beaten

3. Return skillet to medium heat, add corn puree, and cook, stirring frequently with heatproof spatula, until puree is consistency of thick oatmeal (puree clings to spatula rather than dripping off), about 5 minutes. Transfer puree to bowl with kernels and stir to combine. Rinse skillet and dry with paper towels.

4. Stir flour, 3 tablespoons chives, Parmesan, cornstarch, cayenne, 1/4 teaspoon salt, and 1/8 teaspoon pepper into corn mixture until well combined. Gently stir in egg until incorporated.

5. Line rimmed baking sheet with paper towels. Heat remaining 1/2 cup oil in now-empty skillet over medium heat until shimmering. Drop six 2-tablespoon portions batter into skillet. Press with spatula to flatten into 2 1/2- to 3-inch disks. Fry until deep golden brown on both sides, 2 to 3 minutes per side. Transfer fritters to prepared sheet. Repeat with remaining batter.

6. Transfer fritters to large plate or platter, sprinkle with remaining 1 tablespoon chives, and serve immediately.