



VENTURA FOODS, LLC

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BBQ CORN FRITTERS WITH RIATA

INGREDIENT	QUANTITY
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RIATA:

Cucumber, English	6 oz
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<u>Marie's feta cheese yogurt, 18425 MRE</u>	¾ C
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Mint, fresh	2 T
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Cumin, ground	¼ t
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Cayenne	1/8 t
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FRITTERS:

Sweet corn	3 ears
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Green onion, minced	1 oz
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Pepper, red bell	2 oz
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Cilantro, chopped	1 T
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Ginger, fresh, grated	1 t
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Jalapeno pepper, brunoise	1 T
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Sugar	1 t
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Egg yolk	1 ea
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Flour	2/3 C
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Baking powder	½ t
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Egg white	1 ea
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Veg oil	2 T
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<u>Smokehouse 220 BBQ, smoky</u>	6 oz
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METHOD:

1. Prepare the raita: Peel and coarsely grate the cucumber, mix with 1/2 teaspoon salt, wrap in a clean tea towel.
2. Mix the cucumber with all other raita ingredients. Cut the kernels from the cobs into a large mixing bowl.
3. To the corn in the mixing bowl, stir in the green onions, bell pepper, cilantro, ginger, garlic, jalapeño pepper, crushed red pepper, sugar, and egg yolk
4. Sift together the flour, baking powder and salt. Stir into the corn mixture in the mixing bowl.



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5. In a separate bowl, whip the egg white until stiff peaks form. Gently fold into the corn mixture in the mixing bowl. The batter should be stiff but hold the ingredients together.
6. Preheat the oil in a large non-stick or cast iron skillet over a burner set to medium heat.
7. When the oil is very hot, drop heaping tablespoons of the batter into the skillet, taking care not to crowd the fritters. Cook until browned on one side, flip over, and brown the other.
8. Drain the fritters well on paper towels and serve warm with drizzled BBQ sauce on top.

YIELD: makes approximately 15 fritters