

Ingredients for Savory Corn Fritters:

2 cobs corn (about 1 1/2 cups kernels)
1/4 cup diced green onion
1/4 cup diced red bell pepper
1-2 tablespoons seeded, diced jalapeno
1/4 cup chopped cilantro
2 beaten eggs
(up to) 1/2 cup flour
few cracks black pepper
1/4 teaspoon cayenne pepper
1/2 teaspoon garlic powder
pinch salt
1/2 teaspoon sugar/honey (optional)

**Serve with:**

Grilled shrimp
Mashed avocado
Black Beans

Directions:

- 1. Prepare corn:** You can use either fresh or frozen corn for this recipe. If using corn on the cob, remove husks and silks. Place on a microwave safe plate and wrap with a damp paper towel or loose plastic wrap. Place in the microwave on high about 2--3 minutes per cob. Microwave and turn in two minute intervals. Rub microwaved corn with olive oil, black pepper and sea salt. Place on a hot grill and "roast" until caramelized. **TIP:** If using frozen kernels, allow to thaw and "roast" in a skillet with a little olive oil, salt and pepper until caramelized.
- 2. Prepare batter:** Remove cooled, roasted corn from ears. In a bowl combine roasted corn, green onion, red bell pepper, jalapeno and cilantro. Stir in beaten eggs. Add 1/4 cup flour and stir. Add only as much flour is needed to hold ingredients together, up to 1/2 cup. Season with black pepper, garlic powder, cayenne pepper and salt. Add sugar or honey if desired.
- 3. Cook fritters:** Heat olive oil in a skillet to medium. Pan should be hot, but not so hot the fritters will darken too quickly. Drop spoonfuls of batter to make fritters. Cook slowly over medium heat until golden brown, crisp and cooked through.

4. Allow fritters to drain on paper towels. Serve piping hot. Makes about 8 fritters.

Make the complete meal!

Season raw, tail-on, jumbo, deveined **shrimp** with a little olive oil, garlic powder, parsley, black pepper and cumin. Cook on a hot grill. About two minutes a side, yo. Toss grilled shrimp with a generous squeeze of lemon and a tiny bit of butter.

Mash 1/4 **avocado** per person. Season with a little salt, pepper and diced tomato. Betty prefers to keep the “guacamole” simple because there is so much flavor in the fritter! Add a side of **black beans** to this combination and you've got a feast to be proud of!