

# Corn and Potato Fritter



**Yield: 18-24 fritters, depending on size**

## **Ingredients:**

2 C grated gold or red Potatoes (use largest hole on box grater)

1 T Salt

1 ½ C fresh Corn kernels (about 2 – 3 whole ears of corn), husk and cut whole corn in half and blanch in salted water for two minutes, remove from hot water and cool

1/3 – ½ C all-purpose flour

1 Egg, beaten

½ C Buttermilk

¼ C diced Onion

¼ C thinly sliced Scallions / Green onions

Salt and ground black Pepper

¼ - ½ C of neutral vegetable oil (canola, sunflower, grapeseed)

## **Method:**

Place the grated potato in a colander and toss with 1 T of salt. Spread the potato across as much of the surface of the colander as possible over a bowl and let the water sweat out for 30 minutes.

Squeeze as much water after 30 minutes out and dry again in a clean kitchen towel or paper towels. Place in a bowl and toss with flour, starting with 1/3 C, the potatoes should be lightly coated and fluffy. Beat the egg and buttermilk together in a small bowl and season with a pinch of salt. Add the diced onions, scallions, and the corn kernels to the potato flour mixture and toss gently. Season with a pinch of ground black pepper and add the beaten egg and buttermilk and mix gently with a large spoon together.

Heat a fry pan / skillet over medium heat and when the pan is hot, add ¼ C of oil to start and heat until hot (oil will shimmer over the surface). Gently add a heaping T of the batter and pat gently to flatten, push any stray kernels of corn back into the fritter as it will otherwise pop. Work quickly and make 4-6 fritters depending on the size of the pan and without crowding. Lower the heat if it seems too hot and let the fritters cook for 2-3 minutes until browned, flip gently being careful not to splatter. Cook until the second side is browned and remove to a cookie sheet lined with paper towels. Finish the rest of the batter, replenishing with oil as needed. Serve immediately or keep warm in a 200° oven. If freezing, freeze individually and then pack the

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fritters in a ziplock bag, label and store in the freezer. When re-heating, heat the oven to 350° and place on a baking sheet and heat for 8-12 minutes until hot.