

Sweet Corn Fritters with BLT salad

Melissa Nyffeler



Ingredients:

3 cups fresh corn cut from the cob along with corn milk scrapings
2 eggs, beaten
3 green onions, sliced thin
¼ cup parsley, chopped
¼ cup basil, chopped
1 cup sheep's milk feta, crumbled
Salt & pepper to taste
½ cup flour
Butter for frying

Procedure:

Mix together all ingredients folding the flour in last. Heat butter in a non-stick or well seasoned cast iron skillet and drop in batter in scoops measuring about ½ cup. The fritters will flatten out a little but leave them to brown in one place for 2 minutes or so to set the batter. Flip and brown another minute or so on the other side.

Serve with a salad of the juiciest tomatoes you can find, crumbled bacon and arugula or frisee. Dress simply with olive oil and lemon.