



Santa Rosa Hills CSA

Calico corn

Sweet-Corn Fritters

Adapted from Edible Ojai, Summer 2008

2 cups fresh calico or sweet corn (approximately 3 ears)*

¼ cup spring onions, chopped

2 Tbs. flour

¼ tsp. salt

⅛ tsp. pepper

¼ tsp. paprika

⅛ tsp. ground cayenne or red pepper flakes

2 eggs

2 Tbs. butter

Prepared salsa

- 1) Using a large knife, cut fresh corn off the ears. Cut deep to get most of the kernel, then run the knife back over ear to get some of the corn milk.
- 2) Separate egg yolks and whites. Beat egg whites until they form stiff peaks.
- 3) Add egg yolks to corn kernels and spring onions; mix. Add flour and spices.
- 4) Fold egg whites into corn mixture.
- 5) Melt butter in a large skillet over medium-high heat.
- 6) Drop tablespoon-sized dollops of fritter mix into pan. Cook fritters 2–3 minutes on medium high, flip and let other side brown.
- 7) Serve warm with salsa.

* Try some of the fresh sweet corn raw for a tasty treat!