

BISHOP HILL CORN FRITTERS

Ingredients

2 eggs
1/4 cup milk
1/4 cup water
1 Tbsp butter, melted
1 16-ounce can whole kernel corn, drained (see Note)
2 cups all-purpose flour
2 tsp baking powder
3/4 tsp salt
1/4 tsp freshly ground pepper
1 Tbsp granulated sugar
Vegetable oil for frying
Confectioners' sugar and maple syrup

Directions

1. In a mixing bowl, beat the eggs until light. Add the milk, water, and butter; blend. Stir in the corn and mix thoroughly. Add the dry ingredients and mix just to moisten.
2. Heat 2 inches of oil in an electric skillet or deep-fryer to 350 degrees. Drop the batter into the oil by tablespoonfuls and fry 2 to 3 minutes on each side or until nicely browned. Drain on paper towels and sprinkle immediately with powdered sugar. Serve with maple syrup.

Note: Instead of canned corn, 2 cups fresh or frozen corn can be substituted. The original recipe does call for canned corn, as fritters were considered a winter dish. And this recipe is much older than frozen food technology.