

Corn Fritters with Herb Butter

Kathy's Note

It's hard to believe that one can ever grow tired of eating freshly harvested corn on the cob. Here fresh corn is stripped from the cob, mixed into a quick batter, and made into small, savory fritters served with a simple herb butter. You can also omit the herbs and Herb Butter, add 1 tablespoon of sugar to the batter, and serve the fritters for breakfast, accompanied by a pitcher of warm maple syrup.

Ingredients:

2 large ears corn, shucked and kernels removed (about 1 ½ cups corn kernels)
1 large egg, whisked
½ cup flour
½ teaspoon baking powder
1/3 cup half and half or milk
Pinch of salt, or to taste
A few grindings of black pepper
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh chives
1 tablespoon melted butter, plus more for frying
Vegetable or olive oil for frying
½ cup Herb Butter (melt ½ cup butter with 3 tablespoons chopped fresh herbs and serve warm)

Place the corn kernels in a large bowl. Add the egg and mix well. Stir in the flour, baking powder, half and half, salt, pepper, parsley, basil, and chives. Add 1 tablespoon of the melted butter and beat well. The batter will be chunky, but should be evenly mixed.

Heat a large skillet or griddle over medium-high heat. Add the remaining melted butter and ½ tablespoon of the oil and allow it to get hot, about 1 to 2 minutes. Add heaping tablespoons of the corn batter to the pan and cook the fritters for 2 minutes. Using a spatula, gently flip the fritters and cook another 2 to 3 minutes on the other side, or until golden brown. Repeat with the remaining batter, adding more butter and oil to the pan as needed. Serve hot with the herb butter.

Makes about ten to twelve 2 ½ to 3-inch fritters.

Serves: 4