

From the Galley – CORN FRITTERS

1 CAN CREAMED CORN

1 CAN WHOLE KERNEL CORN (DRAINED)

2 EGGS (WHISKED)

½ CUP HALF AND HALF

2 TABLESPOONS CORN MEAL

2 TABLESPOONS FLOUR

1 TEASPOON KOSHER SALT

½ TEASPOON WHITE PEPPER

1 TEASPOON SUGAR OR 1 PACKET EQUAL

Whisk eggs and half and half ; Add remaining ingredients

Mix well. Have frying pan hot and ready with about ¼ inch of oil

Drop approximately 1 soup ladle per pancake into hot oil

Turn only once – about 1-2 minutes on first side or until bubbles

disappear. Turn over and continue second side for same

amount of time or until lightly browned

Remove from fry pan and drain on paper towels

Great served with any kind of breakfast sausage or pork

Drizzle maple syrup over finished corn fritters just before serving