

CORN FRITTERS



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Ingredients

100 g Sasko Self Raising Flour
5 ml salt
1 x 410 g can whole kernel corn, drained
2.5 ml cayenne pepper
4 spring onions, finely sliced
1 extra large egg
100 ml milk
oil for frying

Method

In a large mixing bowl sift the flour and salt together, add the corn, cayenne pepper and spring onions.

In a jug combine the egg and the milk. Add to dry ingredients and mix till you have a batter.

Preheat oil in pan enough to shallow fry the fritters.

Drop spoonfuls of mixture into pan and cook until golden brown on one side, turn and fry on the other side.

Drain on absorbent paper towel.

Good for breakfast, brunch or served as a side dish for dinner.

SOURCE: Sasko Recipe

<http://www.mytaste.co.za/click/index/2750700/ilovecooking.co.z>

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