

# Corn Fritters III

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*3/4 cup flour*  
*1 teaspoon Kosher salt*  
*1/4 teaspoon baking powder*  
*1/4 teaspoon pepper*  
*1/2 cup milk*  
*2 eggs*  
*2 cups corn*  
*1/4 cup cilantro*  
*1/4 cup scallions*  
*1 jalapeno pepper, chopped*  
*juice of one-half lime*  
*zest of one-half lime*  
*olive oil (for cooking)*  
*greek yogurt (for serving)*

In a bowl, whisk together the flour, Kosher salt, baking powder and pepper.

In another bowl, whisk the milk and eggs. Stir in the flour mixture.

Add the corn, cilantro, scallions, jalapeno, lime juice and lime zest.

In a skillet with olive oil, cook one-quarter cupfuls at a time, 2 minutes per side.

Serve with Greek yogurt.

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Per Serving (excluding unknown items): 865 Calories; 19g Fat (19.0% calories from fat); 38g Protein; 144g Carbohydrate; 13g Dietary Fiber; 441mg Cholesterol; 2270mg Sodium. Exchanges: 9 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.