

Corn and Red Pepper Fritters

1 cup flour
1½ teaspoons baking powder
½ teaspoon salt
1 large egg
½ cup milk
2 ears of corn
1 red pepper
Oil for frying

In a large bowl, whisk together the flour, baking powder, salt. Beat together the egg and the milk. Add that mixture to the dry ingredients and whisk until smooth. Cover with plastic wrap, and refrigerate for a few hours or overnight.

Husk the corn, hold the ear upright, and cut off the kernels with a sharp, heavy knife.

Cut the red pepper into very small dice.

Stir the corn and the pepper into the batter thoroughly.

In a skillet, heat a generous amount of vegetable oil. When hot, drop large spoonfuls into the oil. Fry until golden brown on both sides.

Note: Be very careful to keep yourself, and especially your face, away from the skillet while frying the fritters because a corn kernel can suddenly pop and burn you.

Serve with butter, red pepper purée, or tomato sauce.

Leftovers can be refrigerated and reheated in a 350° oven for about 8-10 minutes.