

CORN AND GREEN CHILE FRITTERS

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Incredible use of two fresh ingredients that are just about in season - Corn and True Authentic Hatch Chiles.

When you make these, you'll enjoy a crispy, sweet, appetizer with a spicy kick from the chile. Use this as an appetizer or a side dish.

And if you love them as much as we do - double or triple the recipe, and then freeze the extras on layers of parchment paper to enjoy for weeks to come. These re-heat very well in the oven for 15-20 minutes.

Pick yourself up some Frozen New Mexican Connection Chile to make this recipe better - and then give it a try. Let us know what you think.

This recipe is modified from A Communal Table.

Ingredients

- 3 cups fresh corn (you can use frozen corn too)
- 4 eggs
- 4 green onions thinly sliced
- ½ Bag of Frozen New Mexican Connection Green Chile
- 1 cup grated jack cheese
- 1 cup flour
- 2 Tbsp. cornmeal
- 1 tsp. Old Bay seasoning
- 1 tsp. Salt
- 1 1/4 cups corn oil

Directions

1. Place corn kernels in a food processor and process until coarsely chopped.
2. Peel, Remove the Seeds, and Dice the Green Chile
3. Transfer the corn to a mixing bowl and then add the eggs, chiles, onions and cheese. Stir until thoroughly combined.
4. Add the flour, cornmeal, Old Bay seasoning and salt. Mix this in until well combined
5. In a large skillet, heat the oil over medium high heat.
6. When the oil is hot (it should be shimmering) add a tablespoon of the batter and slightly flatten it out.
7. Add 3 or 4 more tablespoons separately to the pan, making sure that the fritters don't touch.
8. Cook for 3 - 4 minutes until the fritters are golden brown at the edges.
9. Carefully flip them over and cook on the other side.
10. Carefully remove them from the pan and drain on a paper towel lined rack.
11. Serve with a small scoop of sour cream and/or salsa.