



CORN FRITTERS

Makes 24 hors d'oeuvres.

Smoked salmon served on corn fritters is one of my favorite hors d'oeuvres to serve all year. They can be made ahead. You can also make them larger and serve them as a side dish. If made larger, you will have about a dozen.

INGREDIENTS

- ½ cup unbleached all-purpose flour
- 1/3 cup beer
- 1 teaspoon kosher salt
- Freshly ground black pepper
- 1 cup frozen corn kernels, thawed
- 1½ tablespoons vegetable oil

PREPARATION

1. Place the flour, beer, salt and pepper in a bowl and whisk until very smooth. Add corn and combine.
2. Heat the oil in a 12 inch nonstick skillet over high heat.
3. Drop teaspoons of the batter into the skillet and sauté for about 2 minutes. Flip the fritters over and repeat until you've used all of the batter. The fritters should be golden on both sides. Place on paper towels to absorb the grease.

NOTE

The fritters can be frozen. Reheat them on a wire rack, so they do not get soggy underneath.