



# Cheesy Corn Fritters



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## Introduction

Cheesy corn fritters are a delightful and versatile snack that can be enjoyed on their own or as an accompaniment to various dishes. These little bites of goodness are crispy on the outside and soft on the inside, featuring a perfect combination of sweet corn and melty cheese. Whether you're looking for a tasty appetizer, a side dish for your meal, or a fun addition to your brunch spread, these fritters are sure to impress.

## Detailed Ingredients with measures

- Corn kernels: 1 cup (fresh, frozen, or canned)
- All-purpose flour:  $\frac{1}{2}$  cup
- Cornmeal:  $\frac{1}{4}$  cup
- Baking powder: 1 tsp
- Salt:  $\frac{1}{2}$  tsp
- Black pepper:  $\frac{1}{4}$  tsp
- Shredded cheese: 1 cup (cheddar or any cheese of your choice)
- Green onions: 2, finely chopped
- Eggs: 2, beaten
- Milk:  $\frac{1}{4}$  cup
- Oil for frying: as needed

## Prep Time

The preparation time for cheesy corn fritters is approximately 10 to 15 minutes. This quick prep period allows you to mix the ingredients and get the oil ready for frying.

## Cook Time, Total Time, Yield

The cook time for cheesy corn fritters is about 15 to 20 minutes, depending on the heat of your oil and the size of the fritters. Thus, the total time from preparation to serving will take around 30 to 35 minutes. This recipe yields about 12 to 15 fritters, making it a great option for sharing with family and friends. Enjoy!



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# Detailed Directions and Instructions

## Step 1: Prepare the Corn

Start by draining the canned corn, then place the corn into a mixing bowl. If you're using fresh corn, make sure it's cooked and cut from the cob.

See also Sausage and Egg Breakfast Tacos

## Step 2: Mix the Ingredients

In the same bowl with the corn, add flour, cornmeal, garlic powder, onion powder, and salt. Stir the mixture until well combined.

## Step 3: Incorporate the Cheese

Add shredded cheddar cheese and crumbled feta cheese to the corn mixture. Fold these in until the cheeses are well distributed within the batter.

## Step 4: Add the Eggs

In a separate bowl, beat the eggs. Once combined, pour the beaten eggs into the corn mixture and stir until everything is evenly mixed.

## Step 5: Heat the Oil

In a skillet, heat oil over medium-high heat. You want enough oil to cover the bottom of the skillet, about 1/4 inch deep.

## Step 6: Form the Fritters

Using a spoon or your hands, form small patties of the corn mixture and

carefully place them in the hot oil. Ensure not to overcrowd the skillet.

### **Step 7: Fry Until Golden Brown**

Cook the fritters for about 3-4 minutes on each side, or until they are golden brown and crispy.

### **Step 8: Drain the Fritters**

Once cooked, remove the fritters from the skillet and place them on a paper towel-lined plate to absorb any excess oil.

### **Step 9: Serve Hot**

Serve the fritters warm, garnished with fresh parsley or your choice of dipping sauce.

## **Notes**

### **Note 1: Cheese Variations**

Feel free to experiment with different types of cheese to alter the flavor of the fritters.

### **Note 2: Fresh Corn**

If using fresh corn, ensure to cook it until tender before using it in the recipe.

See also Turkey Cheddar Lunch Roll-Ups

### **Note 3: Serving Suggestions**

These fritters can be served with a variety of dips like ranch dressing,

aioli, or salsa.

**Note 4: Storage**

Leftover fritters can be stored in the refrigerator for up to three days and reheated in a skillet or oven.



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# Cook techniques

## Mixing Ingredients

Combining the corn, cheese, and spices evenly ensures that every fritter has a delicious flavor.

## Frying

Using hot oil to fry the fritters gives them a crispy exterior while keeping the inside tender and flavorful.

## Draining Excess Oil

Placing the cooked fritters on paper towels helps to absorb any extra oil, making them less greasy.

## Serving

These corn fritters are best served warm, often paired with dipping sauces for added flavor.

# FAQ

## Can I use frozen corn for this recipe?

Yes, frozen corn can be used; just ensure it is thawed and drained before mixing.

## What type of cheese works best?

Cheddar cheese is commonly used, but feel free to experiment with other types like Monterey Jack or feta.

**Can I make the fritters ahead of time?**

Yes, you can prepare the batter ahead and store it in the refrigerator until you're ready to fry.

**What can I serve with the corn fritters?**

They pair well with sauces like sour cream, ranch dressing, or a spicy aioli.

**How can I make these fritters healthier?**

Consider baking instead of frying or using whole grain flour for a healthier alternative.



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## Conclusion

Cheesy corn fritters offer a delightful combination of flavors and textures, perfect as a snack or appetizer. Their crispy exterior and cheesy, sweet interior can easily become a favorite at any gathering. With simple ingredients and an easy preparation method, these fritters are sure to impress your family and friends.

See also Fluffy Chocolate Pancakes

## More recipes suggestions and combination

### **Spicy Jalapeño Fritters**

Add some heat to your corn fritters by incorporating diced jalapeños for a spicy twist. The heat complements the sweetness of the corn perfectly.

### **Herbed Potato Fritters**

Substitute corn with shredded potatoes and fresh herbs for a different take. These fritters are comforting and perfect for a hearty snack.

### **Vegetable Medley Fritters**

Mix in a variety of vegetables like zucchini, bell peppers, and carrots for a nutritious and colorful twist on your fritters.

### **Cheese and Spinach Fritters**

Incorporate fresh spinach and different types of cheese for a savory, cheesy fritter option that's loaded with nutrients.

## Sweet Corn Pancakes

Transform the fritter recipe into sweeter corn pancakes by adding sugar and vanilla. Serve them for breakfast, topped with syrup or fresh fruit.



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