

CURRIED CORN FRITTERS
WITH MINTED SOUR CREAM

CORN FRITTERS

- 1 Cup Plain Flour
- 2 Teaspoons Curry Powder
- 2 Eggs, lightly beaten
- $\frac{3}{4}$ Cup Milk
- 1 Onion Finely chopped
- 310gm Can Corn Kernels, drained
- Oil for shallow frying

MINTED SOUR CREAM

- $\frac{1}{2}$ Cup Light Sour Cream
- $\frac{1}{2}$ Tablespoon chopped Fresh Mint

METHOD

1. Sift flour and curry powder into a large bowl.
2. Beat eggs in a small bowl and add milk
3. Make a well in the middle of the flour and add egg and milk mixture.
4. Mix to a smooth batter, cover and stand for 30 minutes.
5. Stir in onion and corn.
6. Heat frypan and add oil.
7. Shallow fry tablespoons of batter in hot oil over medium heat about 2 minutes each side or until golden brown. Drain on absorbent paper. Serve with minted sour cream.
8. Chop mint and add to sour cream, mix well.

Makes approximately 20 fritters.