

**Corn Fritters**

**Ingredients (Per Pair)**



½ tin corn kernels (include juice)

½ rasher bacon

½ cup cauliflower

1 spring onion

1 egg

½ cup SR flour.

¼ cup milk

Pepper

Oil for frying

**Method:**

1. Place flour into a bowl.
2. Cut bacon into small pieces and cook well in a frying pan.
3. Drain bacon on paper towel to remove excess oil.
4. Beat the egg.
5. Add the corn, juice, milk and beaten egg to the flour and mix well.
6. Break the cauliflower into small florets, chop finely and add to the mixture.
7. Cut the spring onion into small pieces and add to the mixture.
8. Add cooked bacon and the pepper to the mixture.
9. Mix well.
10. Heat oil in the frying pan over medium heat.
11. Cook a tablespoonful for each fritter and turn over when golden.
12. When fritters are golden on both sides, place on paper towel to drain and keep warm.
13. Serve with tomato or BBQ sauce.

**Learning Intention**

**To learn how to cut vegetables finely to incorporate through a recipe.**

1. Why is paper towel used in this recipe?
2. Why is it so important to place a damp dish cloth under the chopping boards?
3. Explain why you shouldn’t make fritters too large and thick?