

## Loving Local Corn Fritters with Salsa Fresca

*Courtesy of In Our Grandmothers' Kitchens*

*for the Salsa:*

*Ingredients:*

3 medium farm-fresh tomatoes or 5 plum tomatoes  
2 jalapeno peppers, seeded and chopped  
3 scallions, finely chopped (white part plus some green)  
1 clove garlic, finely chopped  
a handful of fresh cilantro, chopped  
the juice of 1 lime  
1 teaspoon salt

*Instructions:*

Core and chop the tomatoes. Using a slotted spoon, move them into a medium bowl. Discard the remaining juice or use it in soup.

To the bowl add the peppers, onion, garlic, and cilantro. Stir in the lime juice and salt. Allow the salsa to sit at least 1/2 hour so the flavors can meld.

*for the Fritters:*

*Ingredients:*

1/2 cup flour  
1-1/2 teaspoons baking powder  
1/2 teaspoon salt  
freshly ground pepper to taste  
1-1/2 teaspoons ground cumin (if you're making more traditional corn fritters, omit this, but I like the hint of spice)  
1/2 cup (generous) grated sharp cheddar cheese  
1/4 cup milk  
1 tablespoon canola oil  
1 egg  
chopped parsley and/or cilantro as desired  
2 cups leftover corn kernels  
peanut, canola, or even olive oil as needed for frying

*Instructions:*

Preheat the oven to 200 degrees.

In a bowl thoroughly combine the flour, the baking powder, the salt, the pepper, the cumin, and the cheese.

Whisk together the milk, the oil, and the egg. Add the herbs if you are using them. Stir this liquid into the flour mixture. (A few lumps are just fine.) Stir in the corn.

Pour oil into a frying pan until it just about covers the bottom of a frying pan when you swirl it around to distribute it. Heat the oil until it is about 350 degrees. (It will shimmer!)

Pop spoonful of batter into the hot oil.

Cook the batter quickly, turning as needed, until it is golden brown. Do not crowd the fritters in the pan! They will be idiosyncratic but lovely. Add a little more oil if you really must for frying.

When individual fritters are ready drain them on paper towels and store them in the warm oven until all the fritters have been cooked.

*for Serving:*

*Ingredients:*

fritters (see above)  
salsa (see above)  
sour cream or crème fraîche to taste

*Instructions:*

Top each fritter with a spoonful of salsa and a dollop of sour cream or crème fraîche.

Serves 4 to 6.