

MAMA-SAN'S CHICKEN CORN FRITTERS

3-4 servings

INGREDIENTS

1 Can Whole Kernel Sweet Corn 15.25 oz (or 1 1/2 C Thawed Frozen Corn)

~1/2 lbs Chicken Breast or Thigh

1 Bunch Green Onions

~5 Tbs Cornstarch

~5 Tbs Flour

2 Eggs

~1/4 Cup Milk or Non-Dairy Substitute or Water (more if necessary)

Salt and Pepper (to taste)

Oil for Deep Frying

Coleman's Mustard*, Soy Sauce, A-1 sauce (Optional)

*Mix a small amount of the dry mustard powder with water for desired consistency when serving

DIRECTIONS

Making the Batter

Drain the can of corn and add to a medium mixing bowl. Cut excess fat and gristle from chicken. Cube chicken into ~1/2 inch pieces and add to the bowl. (Please keep the pieces small so they cook thoroughly.) Clean and chop the entire bunch of green onions and add to the bowl.

Measure about 5 Tbs cornstarch and 5 Tbs flour into the bowl. Lightly sprinkle with salt and pepper.

Mix the ingredients as is to prevent clumping. Now add the 2 eggs and mix to form batter.

Thin the batter with milk/non-dairy substitute/water to make a batter similar in consistency to thick pancake batter.

Preparing to Deep Fry

Add enough oil to cover the bottom of the pot with about 1 inch in depth. Turn on the stove to medium high, typically a good place to start. (Note: Optimal burner setting is based on type of pot, type of stove gas or electric, size of burner.)

While heating the oil, prepare a plate with paper towels to drain the freshly fried fritters.

The oil is ready when a drop of the batter rises to the surface immediately.

Give the batter a good stir before adding a spoonful (~1 1/2 Tbs) into the oil. Add enough to fit the pot without overcrowding, about 8-10 spoonfuls. Sometimes, the batter may stick to the bottom of the pot and if this happens, unstick with chopsticks so the batter can rise to the surface of the oil. Let both sides fry to a nice golden color. Once fully cooked and golden in color, take out the fritters and allow to drain on the paper towels. (If the oil fills with a lot of stray batter pieces, remove with a stainless steel skimmer or slotted spoon.)

Add more spoonfuls of batter and repeat until all the batter is cooked.

Enjoy your fritters as is or with hot mustard and soy sauce (which I grew up on) or with A-1 (which the rest of my family loves)!