

July 2022

Edible Schoolyard Project

Community Farm

Chef Liesha Hotline 510-388-6371

CORN FRITTERS

Ingredients:

1 onion, diced
2 zucchini, diced
3 ears of corn, shucked and cut from the cob
1/2 cup flour
1/2 cup yellow cornmeal
1 tsp salt
1/4 black pepper
1 tsp garlic powder
1/4 tsp baking soda
3/4 cup buttermilk
vegetable oil for frying

Sour Cream Dip:

1 cup sour cream
1 lemon
2 cloves garlic, minced

Directions:

- Place flour, cornmeal, salt, pepper, baking soda, and garlic powder in a bowl and mix well.
- Add onion, zucchini and corn to the bowl.
- Slowly add the buttermilk and stir until all ingredients are well blended.
- Heat oil in a 2 inch(or more) frying pan.
- Use a large spoon to make 1 inch round fritters.
- Fry until golden brown on both sides.
- Serve with sour cream dip.

