

Nothing quite beats ears of fresh summer corn that are simply boiled and buttered. At least that holds true for the first half of corn season. But after weeks of eating boiled corn as the vegetable side dish for dinner, my family wants a change of pace. Corn fritters are a surprisingly simple way to turn fresh ears of corn into something truly memorable.

Now, you might think fritters are heavy, but the opposite is true. Good fritters are actually quite light—ideally, little corn pancakes that are creamy in the middle and crisp on the outside. After spending a week last summer making stacks (and stacks) of hot fritters, I found that the amount of flour in the batter has the greatest effect on texture. Many recipes use 1 cup of flour or more, but my batter has just 3 tablespoons, so these fritters are especially light.

There's just no such thing as too much corn in a corn fritter. Because I wanted to see the corn as well as taste it, I cut some kernels whole off the cob with a knife and grated the rest of the corn on a box grater. And to make sure that I extracted every last bit of flavor from every cob, I used a knife to scrape out any remaining corn pulp. I packed in still more corn flavor by adding a little cornmeal to the batter.

These fritters taste like a hot, buttered ear of corn, but they are sturdy enough to dip into salsa, sour cream, or maple syrup—my personal favorite. —Bridget Lancaster



FARMSTAND CORN FRITTERS

MAKES 12 FRITTERS

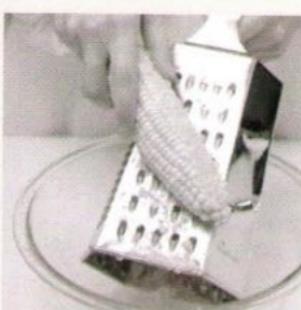
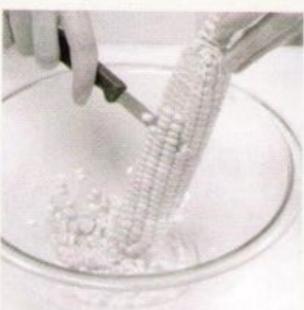
Serve these crisp corn fritters with almost anything from the grill. The batter can be covered and refrigerated up to 4 hours.

1 1/2 pounds fresh corn (2 large or 3 to 4 medium ears), husks and silk removed
1 large egg, beaten lightly
3 tablespoons all-purpose flour
3 tablespoons cornmeal
2 tablespoons heavy cream
1 small shallot, minced
1/2 teaspoon salt
Pinch cayenne
1/2 cup corn oil or vegetable oil, or more as needed

1. Using chef's knife, cut kernels from 1 to 2 ears corn and place in bowl (you should have about 1 cup whole kernels). Grate kernels from remaining 1 to 2 ears on large holes of box grater (you should have generous $\frac{1}{2}$ cup grated kernels) into bowl with cut kernels. Using back of knife, scrape any pulp remaining on all cobs into bowl. Stir in egg, flour, cornmeal, cream, shallot, salt, and cayenne.

2. Heat oil in large heavy-bottomed, nonstick skillet over medium-high heat until shimmering. Drop 6 heaping tablespoonfuls batter in pan. Fry until golden brown, about 1 minute per side. Transfer fritters to plate lined with paper towels. If necessary, add more oil to skillet and heat until shimmering; fry remaining batter. Serve fritters immediately.

Kitchen Wisdom TURNING FRESH CORN INTO FRITTERS



For a mix of textures, cut whole kernels from some ears of corn (left) and grate kernels from the remaining ears (center). And for maximum flavor, use the back of a knife to scrape the pulp from all of the cobs (right).