

## *Smoked Oyster Corn Fritters*

Serves: 4-6

### *Ingredients*

- 3 cups fresh or frozen corn kernels
- 1 cup all-purpose flour
- 1 tsp baking powder
- 2 large eggs, beaten
- ¾ cup heavy cream
- 1 can [Crown Prince Natural Smoked Oysters with Red Chili Pepper](#), drained and chopped (pepper removed)
- salt and black pepper, to taste
- vegetable oil for frying



### *Directions*

Combine all ingredients except for vegetable oil in a mixing bowl and mix well. The mixture will be the consistency of thick pancake batter.

Heat a large sauté pan over medium high heat. Add enough vegetable oil to cover the entire bottom of the pan. When the oil is hot, drop tablespoons of mixture into oil and smooth off the tops. Do not turn over until the bottoms are browned. Continue process until all of the mixture has been used. Transfer corn fritters to a paper towel lined plate before serving.

Serve hot or at room temperature.