

MA'S BREAKFAST CORN FRITTERS

- 2 cups fresh corn kernels (if available)
 - About 1 cup Martha White cornmeal
 - 1 teaspoon baking powder
 - 1 fresh egg
 - 3/4 cup water (or buttermilk if available)
- 1) Heat 1/4th inch of oil in shallow skillet.
 - 2) Combine ingredients into batter. Batter should be quite thin.
 - 3) Drop large spoonful of batter into oil and cook until lacey edges begin to brown.
 - 4) Flip and cook until both sides are golden brown and lace is very crispy.

**Ma made it look easy, but to prevent the batter from sticking, the temperature must be adjusted. Also, to make about an inch of "lace" edges, the batter must be thin enough to spread into the oil. Ma served them hot with scrambled eggs, sliced ripe tomatoes, and cane syrup. ~Delia*

WHERE THE
CRAWDADS SING

EXCLUSIVELY IN MOVIE THEATERS
JULY 15