

## CORN MEAT FRITTERS



These fritters can actually be 'anything' fritters. You can add or delete any ingredients that you choose. On stations, they are the cook's way to clean up some leftovers, and the guys just love them and they're great on a sanger the next day too.

Preparation time: 15 minutes

Standing time: 1 hour

Cooking time: 15 - 20 minutes

Enough for: 6 people

### Batter

- 1 cup Plain Flour
- 1 cup SR Flour
- 2 Eggs
- 2 cups Milk

Blend together and beat well until smooth and thick. Cover and stand for at least 1 hour.

### Add In

4 - 5 cups of any mixed ingredients of your choice, my favourites are:-

- Finely diced cold Corn Meat
- Finely diced Onion
- Dash of diced Capsicum
- $\frac{1}{2}$  a tin of drained Corn Kernals
- Grated Tasty Cheese
- Diced Mushrooms
- Any other leftover Vegetables

Mix the Add-Ins into the Batter with a wooden spoon. Using a small serving spoon per fritter, fry in shallow oil in a non-stick pan, turning with a spatula until golden brown on both sides. Serve immediately, nice with Spicy Red Sauce, Hot Chips and fresh Bread.