

# New England Corn and Bacon Fritters with Maple Syrup

## **INGREDIENTS**

3 lbs. red potatoes (quartered)  
3 Tbs. Butter  
4 oz. sour cream  
1 Tbs. Salt  
1 tsp. black pepper  
4 ears of sweet, fresh local corn, grilled  
6 oz. jalapeno or black pepper bacon  
12 oz. Shredded Monterey jack cheese  
3 eggs  
4 oz. scallions (chopped fine, green and white part)

## **Breading**

4 cups corn meal  
6 eggs

## **Dipping**

Local Maple Syrup

## **DIRECTIONS** (pre-heat oven to 375 degrees)

Bring a pot of water to boil, add your potatoes and let cook until pierced easily with a fork. Strain from water and put in large bowl, add butter, sour cream, salt and pepper. Whip until smooth with electric mixer or by hand with wire whip. Set aside.

While the potatoes are cooking, clean the corn from husks/silt and place on the grill, turning every few minutes, so the corn doesn't burn. Set aside and let cool. Once cool, using a sharp knife, cut the kernels off the cob. Discard cob and set grilled corn kernels aside.

Spread the bacon out onto a sheet pan and cook until crispy. Trick - let the bacon sit in its own fat after its done cooking for a few minutes and it will get crispier.

Once the bacon is cool, chop up fine and add to mashed potatoes, cheese, scallions, eggs, and grilled corn. Mix everything together well and refrigerate up to an hour.

## **Breading**

Place 2 cups of corn meal in one container. In a second container whip the eggs until smooth. In a third container place the remaining 2 cups of corn meal.

Pull the fritter mixture from the refrigerator and using a small ice cream scoop, make balls about the size of a golf balls.

In a fry pan or Fry Daddy heat the canola oil up to 355 degrees.

In this process dredge the fritter in the corn meal, dip in the eggs and finish rolling in the corn meal. Set aside on a sheet pan until ready to cook. Continue breading the remaining fritters.

Add the fritters to the hot oil, cook on all sides for about 3 minutes and drain on paper towel lined plate. Serve warm with local maple syrup.