



Jalapeno Popper Corn Fritters

TOTAL TIME: 30 min | LEVEL: EASY | SERVES: 2

To prepare your taste buds for the Eastern Idaho State Fair and football season, enjoy these crispy golden brown jalapeno inspired corn fritters with a thrill ride of flavors, including jalapenos, cream cheese, cheddar cheese, and bacon.

INGREDIENTS

- 2 cups corn (~4 ears)
- 1/2 cup flour* (or corn flour, or rice flour, etc)
- 1 egg
- 1/2 cup cheddar cheese, grated
- 1/4 cup cream cheese, room temperature
- 2+ jalapeno peppers, diced
- 2 slices bacon, cooked and crumbled (optional)
- 1 teaspoon smoked paprika
- 1 teaspoon coriander, toasted and ground
- 2 green onions, sliced
- 1 handful cilantro, chopped
- 1 lime, zest and juice
- 2 tablespoons oil

DIRECTIONS

Mix the corn, flour, egg, cheddar cheese, cream cheese, jalapenos, bacon, paprika, coriander, green onion, cilantro and lime juice in a bowl.

Heat the oil in a pan over medium heat, form into 1/4 cup patties and cook until golden brown on both sides, about 2-4 minutes per side.

*Note: Use enough flour that the mixture holds together to form patties.

Option: Top with jalapeno popper dressing.

(adapted from: www.closetcooking.com, Recipe posted by Kevin Lynch)