CORN & JALAPEÑO FRITTERS

2 eggs, beaten
3 TBL. all purpose flour
2 TBL. corn meal
2 TBL. Parmesan cheese
1/4 tsp. garlic powder
1/2 tsp. salt
2 c. fresh corn kernels
1-2 scallions, minced
1/2-1 jalapeño, seeded and minced
4 TBL. Canola oil

Whisk 2 eggs in a medium sized bowl. Add flour, corn meal, Parmesan cheese, garlic powder and a pinch of salt. Whisk until smooth. Add corn kernels, scallion and jalapeño.

Heat oil in a sauté pan. Working in batches drop teaspoonful of the batter into the heated sauté pan. Cook approximately 3-4 minutes on each side, or until golden brown. Season with salt if needed. Serve with plain yogurt or sour cream and lime wedges.

Recipe by Robin Forte