

Corn Fritters with Local Shrimp



Ingredients:

- 3 large eggs, separated
- 4 ears corn, kernels removed
- 1 medium bell pepper diced
- ⅓ cup, scallions, diced
- Sea salt and cracked black pepper
- 2 TBS flour
- Cooking spray
- sweet smoked paprika to taste

Method: In a small bowl, beat egg whites until stiff but not glossy; set aside. In a medium bowl, lightly beat egg yolks. Add corn, bell pepper, scallions, salt, black pepper and flour; thoroughly combine and then fold in egg whites. Coat skillet with cooking spray and warm over high heat; when skillet is hot, reduce heat to medium. Spoon a heaping tablespoon of batter onto skillet to make each fritter. (Do not press fritters down with your spatula since they are meant to be fluffy.) Cook for about 2 to 3 minutes; carefully flip and cook until lightly browned and cooked through, about 2 to 3 minutes more. Remove cooked fritters to a serving plate and cover to keep warm. Repeat until all batter is used and then serve immediately. **Optional:** Coat a share of shrimp, shell off with salt pepper and paprika. Sauté until done. Squeeze lemon on top. Serve with fritters.