

## Corn Fritters Recipe

### Ingredients:

375 g whole kernel corn (fresh, frozen or canned)  
½ cup plain flour  
½ cup ground rice  
¼ teaspoon baking powder  
½ teaspoon salt  
1 teaspoon ground coriander  
½ teaspoon ground cumin  
¼ teaspoon laos powder, optional  
½ teaspoon chili powder, optional  
1 medium onion  
1 clove garlic  
Pinch of salt  
1 stalk celery  
scant ½ cup water  
1 egg, beaten  
½ teaspoon dried shrimp paste (trasi), optional  
Squeeze of lemon juice  
Oil for frying

### Method:

Cut corn from cobs with a sharp knife, drain canned corn or thaw frozen corn. Sift into a bowl the flour, ground rice, baking powder, salt, coriander, cumin, laos and chili powder. Quarter the onion and cut into very thin slices. Crush the garlic to a smooth paste with a little salt. Chop celery into fine dice. Mix together the water, beaten egg, trasi and lemon juice and add to the flour mixture, beating until smooth. Stir in the corn, onion, garlic and celery. Heat vegetable oil in a frying pan to a depth of half inch. When oil is hot drop mixture by large tablespoons into the oil, spreading it with the back of the spoon to make a circle about 3 inches across. Fry until underside of fritter is golden brown, then turn with tongs and fry other side. Lift out and drain on absorbent paper placed on a wire rack. This keeps the fritters crisp.

**Note:** Without the chili powder and shrimp paste the fritters are milder in flavor, but if you like a little excitement in the flavoring, add them. If ground rice is difficult to obtain use plain flour, but ground rice adds crispness.