



Summer Corn Sausage Fritters | Seasonal Appetizer Recipe

directions

1. Sift together in a mixing bowl the flour, paprika, salt and black pepper.
2. Brown sausage in a skillet, breaking up into small crumbles as it cooks. When sausage is almost completely browned add the minced onion and cook until onion is softened. Drain on paper towels.
3. Add cooked sausage-onion mixture to the flour in the mixing bowl. Add corn, cream and egg yolks. Stir until blended.
4. Fold in beaten egg whites. Set aside.
5. Pour about 1 inch of vegetable or canola oil in a metal, non-coated frying pan and heat over medium high heat until a pinch of the corn-sausage fritter mixture sizzles.
6. Carefully drop fritter mixture by teaspoonfuls into the hot oil. When one side is browned, carefully flip and brown. Remove fritters as they are cooked using a slotted or mesh spoon to drain on a pan lined with paper towels. Fritters will cook very quickly so don't let them get too brown, just golden and crispy.
7. Serve fritters warm with a fresh salsa.

These delicious fritters can be cooked using smaller dollops to be served as warm appetizers for a party.

Recipe makes 22 – 24 fritters and easily serves 6 adults as an appetizer.

6 <i>servings</i>	12 min <i>prep time</i>	12 min <i>cook time</i>
ingredients		
1 cup self-rising flour		
½ tsp paprika		
¼ tsp black pepper		
½ tsp salt		
½ lb "Hot" Swaggerty's Farm roll sausage		
2 tbsp minced red onion or yellow onion		
1 cup fresh corn cut from the cob or frozen corn, thawed, and drained		
¼ cup cream, buttermilk or whole milk		
2 beaten egg yolks		
2 egg whites beaten until stiff		
1 container of your favorite fresh salsa from the supermarket		

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