

Corn and Porcini Fritters

<http://userealbutter.com/2019/08/13/corn-porcini-fritters-recipe/>
modified from [Food and Wine](#)

3 ears of corn, shucked
1 large egg
1/4 cup milk
1 tbsp vegetable oil
1/4 cup sweet onion, diced
4 oz. fresh porcini (or other fresh mushroom), 1/2-inch dice
3/4 cup all-purpose flour
1 tsp baking powder
1 1/2 tsps kosher salt
1/2 tsp freshly ground black pepper

1/2 cup vegetable oil for frying

Cut the corn kernels from the cobs. Divide the corn in half. Using a spoon, scrape the pulp from the cobs into a bowl. Place half of the corn, corn pulp, egg, and milk in a blender or food processor and purée until smooth. Set aside.

Heat 1 tablespoon of vegetable oil in a skillet or sauté pan over medium-high heat. When the oil is hot, add the sweet onion and sauté until softened. Add the porcini and cook until lightly browned. Put the other half of the corn in the pan and stir until cooked, about 1 minute. Remove from heat and let the mixture cool.

Mix the flour, baking powder, kosher salt, and black pepper together until well blended. Stir the corn purée into the flour mixture. Fold the corn-mushroom mixture into the batter. Heat 1/2 cup of oil in a large skillet (if using the same one, wipe it clean before adding the oil) over medium to medium-high heat. When the oil is hot, drop 1/4-cup mounds of batter into the pan 2-3 inches apart. Gently flatten the mounds to 1/2-inch thickness and allow to brown on the bottoms (about 1-2 minutes). When bubbles form on the top, flip the fritters and allow to brown the other side (another 1-2 minutes). Remove from heat and drain on paper towels. Repeat for remaining batter. Serve hot. Makes ~12 fritters.