



SPONSORED BY  
MISSOURI COMMONGROUND

## WHAT YOU'LL NEED

3 CUPS CORN KERNELS: FRESH,  
FROZEN OR CANNED  
1 TSP. KOSHER SALT  
1/3 CUP GREEN ONIONS THINLY SLICED  
1 CUP ALL-PURPOSE FLOUR  
1/4 TSP. PEPPER  
1/2 CUP SHREDDED CHEDDAR CHEESE  
1 TSP. GRANULATED SUGAR  
2 EGGS  
VEGETABLE OIL FOR FRYING  
1 TSP. BAKING POWDER  
1/2 CUP WHOLE MILK  
TOPPINGS: SOUR CREAM, SLICED  
GREEN ONIONS, BACON, ETC.

# Corn Fritters

 35 MINUTES  
 SERVES 6

## • LET'S GET STARTED •

Place corn, flour, sugar, baking powder, salt and pepper in a large bowl. Stir to combine. Add the eggs and milk. Stir until thick batter forms. Add green onions and cheddar, gently combine. Heat 1/2 inch oil in pan over medium high.

Place 2 tbs. size mound of fritter mix in pan. Flatten out. Cook fritters for 3 minutes each side or until golden brown and crispy. Repeat with remaining batter. Add toppings if desired and serve immediately.



### MISSOURI WINE PAIRING:

Adam Puchta Vignoles – A sweet white wine exhibiting peach, strawberry and kiwi notes and a citrus finish.

FARMERS' TABLE EVENT  
MADE POSSIBLE BY  
MISSOURI  
COMMONGROUND  
AND THE HERMANN  
WINE TRAIL

## THE TRUTH

Greenhouse gas emissions from corn-based ethanol are 35%–50% lower than gasoline. Ethanol use in 2020 reduced emissions equivalent to removing 10.1 million cars from the road for one year.



## THE TALK

Ethanol made from corn isn't really better for the environment.

