

## *Florida Sweet Corn and Serrano Ham Fritters*



### Ingredients

1-½ cups flour  
1 tbsp. minced fresh parsley  
2 tsp. baking powder  
1 tsp. salt  
½ tsp. pepper  
2 tbsp. granulated sugar  
1 egg  
¼ cup milk (plus extra if necessary for consistency)  
1 tbsp. butter, melted  
6 oz. beer  
1 ¼ cups fresh from Florida Sweet corn kernels, cut off the cob  
2 oz. Serrano ham, or Prosciutto, chopped up small  
Neutral oil such as canola or vegetable for frying  
Salt for seasoning hot fritters

### Procedure

1. Heat oil in a deep fryer following manufacturers directions, or in a large pot, leaving at least 4 inches of space to the rim. Heat the oil to 400°F. (Check oil temperature with a deep fry or candy thermometer).
2. In a large bowl, whisk together flour, parsley, baking powder, salt, pepper, and sugar. Combine egg and ¼ cup milk. Wisk into dry mixture slowly in order to prevent lumps. Add melted butter.
3. Add beer and mix until just combined. Fold in Florida Sweet corn and ham
4. Spoon into a pastry bag with a ½ inch opening, or put into a large disposable resalable zip bag and cut off a corner so it has a ½ inch opening.
5. When oil is hot, carefully squeeze batter into hot oil so it comes out in long strands. Be careful not to get too close to oil, or have the fritters splash up hot oil. Fry until golden brown on all sides, flipping over if necessary with a slotted spoon. This should take 2-3 minutes.
6. Remove from oil, and place on paper towels to drain. Immediately season with salt. Serve immediately!