

Betty's Hot Water Corn Fritters



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In this video, Betty demonstrates how to make Hot Water Corn Fritters. These are light corn cakes with a lacy, crusty edge.

Ingredients:

2 cups plain yellow cornmeal (You may use white cornmeal.)

1 ¼ teaspoon salt

1 teaspoon sugar

¼ teaspoon baking powder

¼ cup half-and-half

1 tablespoon vegetable oil

1 to 2 cups boiling water

peanut oil

In a large mixing bowl, combine 2 cups plain yellow cornmeal, 1 ¼ teaspoon salt, 1 teaspoon sugar, and ¼ teaspoon baking powder. Add ¼ cup half-and-half and 1 tablespoon vegetable oil. Stir in boiling water, a little at a time, just until the batter is fairly thick, but still runny where the water pools a bit. The amount of water you will need to add will depend upon the type of cornmeal used. If the cornmeal is coarsely-ground, it will require more liquid. Pour peanut oil into a heavy skillet to about ¼-inch depth. Place over medium-high heat. When oil is heated, drop batter by ¼-cupfuls into the hot oil. Fry, about 3 minutes on each side, until fritters are golden. Remove from oil and drain on paper toweling. You may need to fry several batches, depending on the size of your skillet. When you are finished frying and draining the corn fritters, place them on a nice serving plate and serve with fresh butter. Yum! I hope you enjoy this recipe! --Betty ☐