

Corn and Zucchini Fritters with Lime and Cumin Aioli Sauce

These Corn and Zucchini Fritters are addictive. We're talking crispy morsels of crunchy corn and batter on the outside and flavorful clouds of soft warm dough on the inside. They are a total splurge and dipping them in the Lime and Cumin Aioli Sauce takes them to another level. The Corn and Zucchini Fritters make a great appetizer for a crowd or a small dinner party. But only make one batch, or your guests won't have room for the main course. We also enjoy them with a salad for an easy supper.

2 medium	zucchini, shredded	½ teaspoon	baking powder
1 ear	corn, cut from cob	¼ teaspoon	baking soda
2	green onions, sliced	½ teaspoon	kosher salt
½ small	jalapeno chile, seeded & minced		canola oil for frying

Batter

1 Tablespoon	white vinegar
¾ cup	milk
1 large	egg
¾ cup	flour
½ cup	cornmeal

Lime and Cumin Aioli Sauce

¾ cup	mayonnaise
½ teaspoon	cumin
¼ teaspoon	black pepper
⅛ teaspoon	cayenne pepper (to taste)
½	lime, juiced

- 1 Mix the vegetables together. Shred the zucchini on a box grater into a bowl. Slice the corn kernels off the cob and add to the bowl along with the sliced green onion and the minced jalapeno.
- 2 Prep the Lime and Cumin Aioli Sauce by mixing together the mayonnaise with cumin, black pepper and cayenne pepper along with a few squeezes of lime juice.
- 3 The key to light and airy fritters is the milk/vinegar mixture and baking powder creating bubbles. Add the vinegar, then the milk to equal ¾ cup to a large measuring cup Mix together in advance to create "buttermilk", but wait to add the egg and dry ingredients until just before cooking. Mix the egg, flour, cornmeal, baking powder, baking soda and salt into the milk. Mix the batter into the vegetable mixture, just until combined.
- 4 Use an ice cream scoop to carefully scoop the batter into the hot canola oil. Do not crowd the fryer. Flip them over when golden brown and fry the other side. Remove from the fryer and drain on paper towels.
- 5 Plate the Corn and Zucchini Fritters with the Lime and Cumin Aioli Sauce and serve immediately. Continue cooking the remaining fritters. If you have any leftovers, refrigerate and reheat in a warm oven.

Servings: 6

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Total Time: 25 minutes

Nutrition Facts

Nutrition (per serving): 432 calories, 268 calories from fat, 30.4g total fat, 45.3mg cholesterol, 535.2mg sodium, 371.2mg potassium, 36.4g carbohydrates, 2.9g fiber, 5.8g sugar, 6.5g protein.

Source

Author: Patricia K. Rose, July 2021

