

Corn Fritters with Cilantro Sauce

Can be made GLUTEN-FREE by replacing unbleached white flour with a gluten-free flour or equivalent amount of additional cornmeal
SOY-FREE
NUT-FREE

MAKES ABOUT 24

At the height of fresh corn season, these simple fritters can be served as a tasty side dish or as an appetizer. They're good warm or at room temperature.

CILANTRO SAUCE

1/2 cup tomatillo salsa

1/2 cup cilantro leaves

Juice of 1/2 lime, or more to taste

1/4 teaspoon salt

CORN FRITTERS

5 medium ears fresh, uncooked corn

1/2 cup unbleached white flour

1/2 cup cornmeal

2 scallions, chopped

1 cup rice milk

1 teaspoon ground cumin

Salt and freshly ground pepper to taste

1 small fresh hot chili pepper, seeded and minced, optional

Oil for frying

1. Place the salsa, cilantro, lime juice, and salt in a food processor. Pulse on and off until the cilantro leaves are finely minced. Transfer the sauce to a small serving bowl.
2. Break each ear of corn in half; stand it on the flat end, and scrape the kernels off with a sharp knife. Combine the corn kernels with the remaining ingredients, except the oil, in a food processor. Pulse on and off until the corn is finely minced but not pureed.
3. Heat enough oil to coat a large skillet or griddle. When really hot, ladle the batter onto the skillet to form 2 1/2- to 3-inch rounds (this will be somewhat less than 1/4 cup each). Cook over medium heat until golden brown on each side. Transfer each batch to a paper towel-lined plate. Repeat until all the batter is used up.
4. To serve, place the sauce in the center of a platter and surround with the fritters. Place a small spoon in the sauce so that everyone can spread a bit on the fritters.