

# Indonesian Corn Fritters

- 4 ea. Eggs, whisked
- 4 C Fresh corn cut off the cob
- 2 tsp. Minced garlic
- 1 C Green onions sliced thin
- 1 C Celery minced
- 2 tsp Black pepper
- 1 Tbs Salt
- 1 tsp. Sriracha
- 1 C Flour

Peanut oil (or soybean)

Lots Of Lettuce Leaves

Lots of Basil and Mint

1. Mix all ingredients except flour. Sprinkle flour in and mix well. Mix should have a sticky consistency.
2. Adjust with more flour if necessary.
3. Heat a medium skillet over high heat. Reduce heat to medium. Place 2-3 Tbs. oil in pan. When hot, swirl to cover bottom and sides of pan.
4. Add approximately 3/4 C. of batter. Spread out. Allow to brown fully on first side.
5. Flip carefully. Allow to brown on remaining side.
6. Cut into wedges. Serve with Lettuce leaves and herbs to wrap.

## Chili Soy Dipping

- 1/4 C Soy sauce
- 1/4 C White vinegar
- 1 Tbs. Sriracha sauce
- 1 ea. Scallions sliced thin

Combine all ingredients thoroughly