

Our State eats

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Corn & Jalapeño Fritters with Pineapple Mustard

Yield: 16 fritters.

- $\frac{3}{4}$ cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup grated Cheddar cheese
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ cup whole buttermilk
- 1 large egg, beaten
- 2 ears corn, kernels removed from the cob (about 2 cups)
- 1 jalapeño, cut lengthwise, seeded, and finely chopped
- Vegetable oil (for frying)

Pineapple Mustard:

- $\frac{1}{4}$ cup canned crushed pineapple, drained well
- 2 tablespoons honey
- $\frac{1}{4}$ cup honey mustard
- $\frac{1}{2}$ teaspoon chili powder

For the fritters: In a large bowl, mix the flour, baking powder, Cheddar, garlic powder, salt, and pepper. Add the buttermilk and egg, mixing until just combined. Stir in the corn and jalapeño.

In a Dutch oven or heavy-bottomed skillet, heat 2 to 3 inches of oil on medium-high. When oil reaches 350°, drop tablespoonsize balls of batter into the oil for 4 to 5 minutes or until golden and crisp on all sides. Remove and drain on a wire rack with paper towels underneath.

For the mustard: Mix all ingredients in a bowl until smooth and creamy. Season with salt if needed. Serve the fritters with mustard for dipping.



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