

# Sweet Corn & Shrimp Fritters

## Ingredients

3/4 cup flour  
1 1/2 tsp baking powder  
1 1/2 tsp Old Bay seasoning  
2 eggs, beaten  
1/2 cup milk  
2 tbsp green onion, finely chopped  
1 cup shrimp, cooked & coarsely chopped  
1/2 cup corn, cooked  
Vegetable Oil  
Confectioners sugar

## Directions

In a large bowl, mix flour, baking powder, and Old Bay. In a separate bowl, mix eggs, milk, and green onion. Blend the two mixtures until moistened and add in cooked shrimp and corn.

Pour 1 inch of oil into heavy skillet. Heat on medium heat to 375° F. Drop batter by the tablespoon into hot oil. Fry 3-4 minutes or until golden brown, turning once. Drain fritters on paper towels. Dust fritters with confectioners sugar before serving.

Tip: Serve with a Fruit Chutney Sauce

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