

Mock Oysters

Ingredients:

Four ears of sweet corn, or two cups of frozen or canned corn (do not drain liquid)

2 eggs

2 cups flour

1 tsp of salt

½ tsp pepper

1 cup water (not needed if using canned corn)

Enough lard or other cooking fat for frying

Directions:

1. Cut the kernels of corn off the cob if using fresh corn on the cob.
2. Mix all the ingredients together until fully incorporated and resembles of thick lumpy pancake batter. Add more water if needed to achieve this consistency.
3. Fry the mock oysters in your cooking oil in a medium heat frying pan until they are a golden brown.
4. Serve plain or with syrup or ketchup.