

## Spicy Corn Fritters

### Ingredients

Corn	1 cup - fresh, frozen or canned. Drained
Cornmeal	½ cup
Flour	1 cup
Baking Soda	1 tbsp
Cayenne Pepper	½ tsp
Green Onions	3 stalks - chopped to about ½ " slices
Habanero pepper	½ pepper - finely chopped
Red bell pepper	½ pepper - chopped to about ½ " slices
Salt	½ tsp
Pepper	½ tsp
Egg	1 large
Buttermilk	1 cup
Canola Oil	2 – 4 cups – divided use: 1 tbsp for mix Remainder for deep frying

### Preparation

- In medium bowl - mix dry ingredients - cornmeal, flour, baking soda, cayenne pepper, salt & pepper. When mixed, add corn, onions and chopped peppers.
- In second bowl, mix wet ingredients --- egg, buttermilk, one tablespoon canola oil.
- When both mixtures are uniformly mixed, add the dry ingredients to the wet and gently mix.
- Heat vegetable oil to 375° in medium deep pot
- Make 1" balls from the mix.
- Using a small measured scoop, drop the balls into the heated oil.
- Cook about 2 - 2½ minutes, turn over
- When golden brown, they are ready.

## Jalapeno Jelly

### Ingredients

Jalapeno peppers	12 – stemmed and seeded
Cider vinegar	1 ½ cups
Granulated sugar	6 cups
Liquid fruit pectin	1 – 6 oz. container

### Preparation

- If you have sensitive skin, wear gloves when handling hot peppers.
- Place jalapenos in a blender.
- Pour the vinegar over them and blend to puree the peppers.
- Transfer the pepper liquid to a large saucepan and add the sugar.
- Stir together and bring to a boil over medium heat.
- Continue to cook and stir for 5 minutes, or until sugar dissolves.
- Remove the liquid from the heat and let cool for 10 minutes.
- After 10 minutes, blend the pectin into the jalapeno mixture.
- Remove any foam from the top of the jelly with a spoon.
- Pour the jelly into sterilized 8 ounce jars. Place lid on jars and store until needed.