

Corn, Kale and Leek Fritters

Makes approx. 35 fritters

| Equipment: | Ingredients: |
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| Sharp knife Chopping board Frying pan Large mixing bowl Small mixing bowl Small microwavable bowl Wooden spoon Egg flip | 3 cups of sliced leeks, cleaned — 3 leeks worth 1 and 1/2 cups of flour 1 and ½ cups of fine yellow cornmeal 1 tsp of salt 2 and 1/2 cups of fresh (or thawed frozen) corn — about 3 ears worth 2 cups finely chopped, firmly packed kale 3 large eggs 2 tablespoons olive oil 2 cups of skim milk 1 cup cream Oil for frying Lemon for garnish |

What to do:

1. Sauté the leeks in a few teaspoons of oil and let them cool slightly.
2. In a large bowl, mix the flour, cornmeal, salt, corn and kale.
3. In a medium bowl, lightly beat the eggs, melted butter or oil, and milk to combine. Pour wet ingredients into dry ingredients and mix briefly. Add the cooked leeks and stir to combine.
4. Heat oil in a large frying pan. Drop 1/4 cup batter per cake into the hot skillet, adding more oil or butter as needed to keep cakes from sticking.
5. Cook until the cakes begin to bubble and are browned on the bottom, about 3 minutes, then flip and cook until the other side is golden, 1 or 2 minutes longer. Sprinkle with a little salt once you flip them.
6. Keep cooking in batches and serve warm with a little squeeze of lemon.