

Artificial Oysters - Authentic recipe for what s now called "corn fritters"

2 eggs

3/4 cup flour

pinch of salt and pepper to taste

2 cups of whole kernel corn (about 2 ears fresh corn, boiled and kernels scraped off)

Grease for frying

Beat the eggs and add flour, mix until combined. Add seasoning and corn,mix together. Make the mixture into little balls and then flatten into small pancakes. Heat some oil in a fry pan (bacon grease adds a better flavor to this) and fry until slightly brown on both sides. Makes about six.

This simple recipe was one of Daddy's favorites.It dates back to at least the Civil War.