

## Cactus and Corn Fritters

serves 6

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### Dry Ingredients:

1 lb coarse yellow cornmeal  
½ tbsp salt  
1 oz sugar  
1 tsp. baking soda  
1 tsp. baking powder  
½ tsp. red chile flake  
½ tsp. ground black pepper  
¼ Tbsp. chile powder  
4 ounces masa flour

### Wet Ingredients:

15 fl oz buttermilk  
3 eggs  
2 tbsp minced shallots  
1 tbsp minced garlic  
6 oz cactus (canned drained, & diced small)  
6 oz corn kernels (fresh)  
7 oz fontina cheese, grated  
  
Canola oil for frying

### Instructions:

Combine all the dry ingredients in a large mixing bowl. Separately, combine all the wet ingredients in a medium mixing bowl. Slowly add the wet ingredients to the dry ingredients while mixing. Mix well. Let the batter sit for at least 1 hour in the refrigerator. In a large, heavy bottomed pot (or cast-iron pan), heat a couple of inches of canola oil to 350 degrees. Using a 1-ounce scoop (or spoon), carefully scoop “balls” of batter into the hot oil. Fry till golden brown and cooked through, flipping if needed, about 5 mins. Serve with red pepper jelly and green onion buttermilk dressing for dipping.