



Historical Society of Pennsylvania

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“Corn Fritters,” *Hot Weather Dishes*, Mrs. Sarah Tyson Rohrer [Tv .861v1]

Original Recipe:

- 1 dozen ears of corn
- 2 eggs
- 1 tsp baking powder
- ½ pint of milk
- 1 cup of flour
- ½ tsp salt
- 2 dashes black pepper

Score the corn down the centre of each row of grains, then with the back of the knife press out the pulp leaving the hull on the cob. Do not grate the corn, as in that way you get the hull. To this pulp, add the milk, the yolks of eggs, salt, pepper and flour; beat well. Beat the whites of the eggs to a stiff froth, and stir them and the baking powder carefully into the mixture. Put lard or dripping into a frying pan; when hot, drop the mixture by spoonfulls into the fat. When brown on one side, turn and brown the other. Take out with a skimmer (do not pierce them with a fork, as it makes them heavy), drain on brown paper and serve very hot.

Modified Recipe:

I pretty much followed the recipe as written, aside from using one cup of cooked corn instead of the corn on the cob. As mentioned above, the recipe probably would benefit from using fresh corn, and perhaps frying in a deeper pot of oil versus in a frying pan.