



Eastern Shore Chicken & Corn Fritters with Peach Chutney

Ingredients

- ¾ cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs, beaten
- ½ cup milk
- 1 tablespoon grated onion
- 2 tablespoons minced chives or chopped parsley
- Pinch of ground nutmeg
- ¾ cup coarsely chopped cooked chicken meat (½-inch pieces)
- ¾ cup corn kernels
- Vegetable oil, for frying
- Powdered sugar, for dusting

Directions

1. Sift together the flour, baking powder, and salt in a large bowl. Stir in the eggs. Beat in the milk, onion, chives, and nutmeg. Add the chicken and corn.
2. Pour oil into a heavy skillet to a depth of 1-inch, and heat until very hot, about 375 degrees F. Drop the batter in by the tablespoons, a few fritters at a time, and fry until golden brown, about 2 to 3 minutes. Remove with a slotted utensil to paper towels to drain. Dust with powdered sugar and serve with chutney for dipping.



EZ Peach Chutney

Ingredients

- ½ cup jarred mango chutney (pureed)
- ¼ cup sour cream
- ¼ cup diced peaches, fresh or frozen

Directions

1. Mix all together in a bowl.