



## *The Edible Garden*

Recipe featured at the *Cooking for the Season* demonstration, September 16

### **Shrimp and Corn Fritters**

By: Eva Pesantez, Executive Chef, *Brother Jimmy's*

**Ingredients** *Makes approximately 12 fritters*

*for the fritters*

2 ears of locally grown corn on the cob  
¼ cup red bell pepper, small dice  
½ cup scallions, sliced thin  
3 tablespoons cilantro, chopped  
1 teaspoon kosher salt  
3 tablespoons all purpose flour  
2 eggs, lightly beaten  
1 teaspoon smoked sweet paprika  
¼ teaspoon baking soda  
½ teaspoon ground black pepper  
1 pound shrimp (medium is fine)  
Vegetable oil for frying

*for the salsa*

2 pounds of locally grown summer tomatoes (ripe, but still firm)  
½ cup Spanish onion, diced small  
¼ cup cilantro, chopped  
½ teaspoon chipotle puree\*  
1 teaspoon kosher salt  
1 teaspoon fresh lime juice  
Olive oil, salts and pepper to coat tomatoes

### **Instructions**

*For the Salsa:*

1. Heat the grill to high. It is important that the grates are very clean and well greased. You can place a chunk of wood on the flames right before placing the tomatoes on – but it is not necessary. (Alternatively, heat a cast iron pan until just about smoking and char tomatoes that way.)

2. Core the tomatoes and quarter them. Toss them with a couple tablespoons of olive oil and sprinkle a little salt and pepper. When the grill is very hot, place the tomatoes on it and cook until they blacken a bit. Remove and cool.
3. When the tomatoes are cool, combine them with the remaining ingredients. Set aside while preparing the fritters.

*For the Fritters:*

1. Cut the corn off the cob and placing into a mixing bowl.
2. Chop the shrimp into small pieces – but not minced. Combine all remaining ingredients in a bowl and mix well.
3. In a heavy bottom frying or cast iron pan, heat about 1/8-1/4 inch of the vegetable oil over medium heat. It should sizzle when a drop of water is dropped in.
4. Using a ¼ cup measure, carefully place mounds of the fritter batter into the pan and flattening slightly. Do not over-crowd. When the fritters start to look cooked and opaque (about 2 minutes), gently flip them over and cook for another 2-3 minutes. Remove and drain on paper towel. Repeat until all the batter is cooked.

\*Chipotle puree is a staple in my home and work kitchens. It adds a little heat and very subtle smoke to most dishes. To make your own, place a mesh strainer over a bowl. Take one can of *chipotle en adobo* and empty the can into the strainer. Remove the seeds from the chilies while reserving the chilies and the liquid. Once the seeds are removed take the liquid and the chilies and put them in a blender. Blend until you have a smooth puree. Store the puree in the refrigerator in a glass jar.