



THE WORLD'S FINEST AGED CHEDDAR



AGED CHEDDAR CORN MUFFIN FRITTERS

2 cups	corn meal	500 mL
1 cup	all-purpose flour	250 mL
1 Tbsp	granulated sugar	15 mL
2 tsp	baking powder	10 mL
1 tsp	salt	5 mL
1/4 tsp	freshly ground black pepper	1 mL
2 cups	milk	500 mL
2	eggs, beaten	2
1/4 cup	finely chopped green onions	50 mL
1 tsp	minced fresh herbs	5 mL
	hot sauce (optional)	
2 cups	Balderson 2 or 3-year aged Cheddar, crumbled	500 mL
	vegetable oil, for deep-frying	

- In a large bowl, combine corn meal, flour, sugar, baking powder, salt, and pepper.
 - In a medium bowl, combine milk, eggs, green onions, herbs, and hot sauce, if desired.
 - Stir into corn meal mixture. Let stand 5 minutes for batter to thicken slightly. Fold in cheese.
 - Heat oil (about 4-inches/10 cm deep) to 350°F (180°C) in deep fryer, or in a deep saucepan.
 - Drop spoonfuls of batter into hot oil, a few at a time. Cook 3-4 minutes, turning frequently, until floating and lightly golden.
 - Transfer onto paper towels.
 - Repeat until all batter has been used up. Serve warm.
- Makes approximately 36 fritters.

Tips:

- To make ahead, prepare and store at room temperature for up to 1 hour, or in refrigerator if longer. Reheat in 350°F (180°C) oven for approximately 8-10 minutes, or until hot.
- If desired, serve with caramelized onion chutney, or your favourite dipping sauce.