

Corn Fritters with Red Chile Glaze

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		corn fritters
3/4	cup	flour
2	teaspoons	baking powder
1 1/2	teaspoons	salt
1 1/2	tablespoons	chamayo chile powder
3	large	eggs - lightly beaten
1	tablespoon	sour cream
1 1/2	cups	corn kernels
		canola oil
		red chile glaze
2	cups	apple cider vinegar
2	cups	apple cider
1 1/2	cups	dark brown sugar
2	tablespoons	chile caribe
1	stick	canela

Combine flour, baking powder, salt and chile powder in a mixing bowl. Add eggs and sour cream; whisk together until smooth. Add corn.

Heat oil 3/4" deep in a heavy-bottomed pan over medium heat to 350. Carefully drop heaping tablespoon dollops into the hot oil. Cook for 4-5 minutes, or until golden brown on the outside and cooked through. Remove from oil and put on paper towel-lined plate to cool.

For the glaze, combine all ingredients in a saucepan and place over med-high heat. Simmer until reduced by approximately 75%, or until a syrupy consistency is achieved. Cool to room temp before serving.