

Corn & Zucchini Fritter Stacks with Bacon and Avocado

Ingredients

Instructions

Fry the bacon to crisp in a large cast iron or non-stick skillet set over medium-high heat. Remove the cooked bacon to a paper towel lined plate. Drain off all but about 2 tablespoons of the bacon fat. Reserve the skillet for the fritters.

Whisk together flour, baking powder, 2 teaspoons salt, and 1/4 teaspoon pepper in a large bowl. In a separate smaller bowl, stir together butter, eggs, and milk; add to the flour mixture, and stir until barely combined. Add zucchini and corn. Stir together.

Add enough vegetable oil to bring the level to about 3/4 of an inch in the skillet you used for

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the bacon. Heat the mixture until a deep-fry thermometer reaches 350 degrees F.

Working in batches drop 2 tablespoons of batter into the hot oil, flattening them with the back of the spoon to about 1/2" thick and 2 1/2" round. Cook turning once, until golden brown about 3 minutes per side. Transfer immediately to a paper towel lined plate and season well with salt while still hot.

Make the sandwiches by stacking bacon, cheese and avocado between 2 fritters with a drizzle of balsamic. Serve them one or two per person with the cherry tomatoes on the side.