

TOSTITOS® Mushroom Corn Fritters

Ingredients

- 3/4 cup all-purpose flour
- 1 cup TOSTITOS® Cantina Traditional finely ground
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 tbsp porcini mushroom powder
- 1 tbsp Korean chile flakes
- 2 eggs, separated
- 3 tbsp melted butter
- 1 ¼ cups buttermilk
- 2 tbsp finely diced onion
- 2 tbsp finely diced red bell peppers
- 1 tbsp chopped garlic
- 1 tbsp finely grated ginger
- 1/4 cup finely sliced green onion
- 2 tbsp chopped cilantro
- 1 ½ cups fresh corn kernels
- 1 ½ cups Hon-Shimeji mushrooms, cut in 1/2" lengths, sautéed lightly and chilled
- 1/2 cup grated pepper jack cheese
- 2 tbsp sugar
- 1/4 cup all-purpose flour
- 1 egg
- 1 cup TOSTITOS® Cantina Traditional finely ground
- Vegetable oil for frying

SWEET CHILI SAUCE:

- 6 tbsp gochujang
- 4 tbsp maple syrup



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	30

Made with



TOSTITOS® Cantina Traditional

- 1 tbsp rice vinegar
- 1 tbsp soy sauce
- 1 tbsp sesame oil
- 2 tbsp chopped garlic
- 2 tsp grated ginger
- 1 tbsp chopped green onion
- 1 tsp toasted white sesame seeds
- 1 tsp black sesame seeds

How to make it

1. In a mixing bowl, combine dry ingredients (3/4 cup AP flour, ground TOSTITOS®, baking powder, baking soda, salt, mushroom powder, and Korean chile flakes).
2. In a separate mixing bowl, combine the egg yolks and buttermilk and whisk in the melted butter. Add the onion, bell peppers, ginger, green onion, cilantro, mushrooms, cheese, and corn kernels.
3. Using an electric mixer or handheld mixer, whip the egg whites and sugar together to stiff peaks.
4. Mix the dry and wet ingredients and then fold 1/3 of the egg whites in to lighten the batter and then fold that mixture into the remaining 2/3 of the egg whites
5. Using a #40 scoop, scoop the thick batter onto a baking sheet lined with parchment paper, then place in the freezer.
6. Once frozen, use standard breading procedure of flour, egg wash (1:1 beaten egg and water) and ground TOSTITOS®. Keep frozen until ready to fry.
7. Heat the vegetable oil to 325°F and fry until they are golden brown all around, about 3-4 minutes. Remove from the oil and drain on paper towels
8. Serve hot with gochujang sauce.

[title]SWEET CHILI SAUCE:

10. Mix all ingredients together and refrigerate until ready to serve.