



Print 3x5 Recipe Cards

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Snail Corn Fritters

1

8 3/4 oz. whole kernel corn
1 egg, lightly beaten
2 tsp. baking powder
24 Wild Burgundy Snails
milk as needed
1 1/2 cup sifted flour
oil for deep frying
sour cream

Drain liquid from can into measuring cup & add milk to measure 1 cup. Combine drained corn with egg, stir in flour & baking powder until moistened adding additional flour if needed to make stiff batter. Preheat oil to 375. Press mixture around dry snails & drop into hot oil. Do not overcrowd! Fry to golden brown, drain, & serve with sour cream.



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