

## Beth's GF Corn Fritters

Beat 2 eggs and 1/2 milk in your mixer for ~1 minute. Combine and sift in 1/2c white rice flour and 1/2c brown rice flour, 1 tsp baking powder and 1 tsp paprika and mix in gently. Fold in 2 cups corn, 1 red pepper, diced finely, 6 scallions, 1 bunch fresh cilantro.

Fry fritters in olive oil about 2 minutes per side until golden brown.

Good served with sweet chili sauce/ mashed avocados