



Smoked Salmon and Sweet Corn Beignets

Ingredients:

2 medium ears fresh corn, husked
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 large eggs
3/4 cup sour cream
3/4 cup whole milk
1 cup finely diced cold-smoked salmon (about 4 ounces)
2 scallions, thinly sliced crosswise, including part of the green (1/4 cup)
Canola oil for frying
!Lime Sour Cream (recipe follows)

Directions:

!Blanch the corn. Place the corn in a steamer basket over boiling water; cover and steam for 5 minutes. Lift the basket and rinse the corn under cold water. When cool enough to handle, slice the kernels from the cobs (you should have about 1 cup) and set aside.

!Mix the batter. Whisk together the flour, baking powder, salt, and pepper in a large bowl. Add the eggs and sour cream and whisk to combine. Whisk in the milk. Using a spatula or wooden spoon, fold in the corn, salmon, and scallions. Cover the batter and refrigerate for at least 30 minutes.

!Fry the beignets. Pour 4 inches of oil into a heavy saucepan. Heat the oil to 350°F (measure on a candy thermometer) over medium heat. Using two

soup spoons or an ice cream scoop, gently drop balls of batter into the oil; work in batches and don't crowd the beignets. Fry the beignets, turning as needed to cook and color evenly, until they are golden brown on all sides—about 2 minutes total. Transfer the beignets to a paper towel-lined plate to drain. Serve with Lime Sour Cream on the side.

!Lime Sour Cream.Makes about 1 cup

Whisk together 1 cup sour cream, 1 tablespoon mayonnaise, and 1-1/2 teaspoons freshly squeezed lime juice in a small bowl. Add ¼ teaspoon freshly grated lime zest and 1 tablespoon finely chopped chives; stir to combine. Cover and refrigerate until ready to serve.