

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
- [title]SWEET CHILI SAUCE:
 - 6 tbsp gochujang
 - 4 tbsp maple syrup
 - 1 tbsp rice vinegar
 - 1 tbsp soy sauce
 - 1 tbsp sesame oil
 - 2 tbsp chopped garlic



PREP TIME
20min



COOK TIME
5min



SERVES
30

FRITTERS

FEATURING



- 2 tsp **grated ginger**
- 1 tbsp **chopped green onion**
- 1 tsp **toasted white sesame seeds**
- 1 tsp **black sesame seeds**

HOW TO MAKE

DIRECTIONS

- 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).
- 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.
- Using an electric mixer or handheld mixer, whip the egg whites and sugar together to stiff peaks.
- 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
- Using a #40 scoop, scoop the thick batter onto a baking sheet lined with parchment paper, then place in the freezer.
- 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.
- 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
- Serve hot with gochujang sauce.
- SWEET CHILI SAUCE:
- Mix all ingredients together and refrigerate until ready to serve.