

CORN FRITTERS

½ cup yellow cornmeal
½ cup self rising flour
1 tablespoon sugar
2 teaspoons ground cumin
1 teaspoon salt
½ teaspoon nutmeg
1 can Mexicorn - drained
1 egg
¾ cup milk

Stir all ingredients together. Heat oil in pan to medium high. Drop mix by spoonful into pan; cook to golden brown on each side. Take out of pan and drain on paper towels.