

Tofu Fritters



INGREDIENTS:

- ½ pkg House Foods Premium or Organic Tofu Soft, patted dry with paper towels
- ¾ cup all purpose flour, sifted
- 1 tsp baking powder
- 3 1/2 tbsp whole milk
- Salt & pepper
- Smoked paprika
- ½ cup fresh corn, stripped off the cob
- ¾ cup red bell peppers (about 3 large peppers)
- 3 tbsp sliced scallions, or chives
- Pinch of chili flakes
- Canola or grapeseed oil for frying

DIRECTIONS:

Preheat 3-4 in. of oil in large pot or deep fryer at 325 degrees.

Char/burn whole pepper's skin on all sides on gas burner over high heat. Once done, cover pepper in heatproof bowl and set aside for 10 minutes. Rub under cold water to remove skin. Remove core, seeds and any white membrane and dice into small cubes and set aside.

In large bowl, mash tofu with fork. Whisk to smooth tofu and mix in baking soda and flour until well combined. Add milk and beat until smooth. Season with salt, pepper and smoked paprika. Fold in corn, peppers, scallions and chili flakes with spatula.

Drop batter into fryer using 1 ½ in ice cream scoop or two spoons. Fry for approx. 5 min or until golden brown. Remove from oil and drain on plate lined with paper towels. Season with salt and serve.