

# CORN FRITTERS WITH ARUGULA AND WARM TOMATO SALAD

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We found that using finely stone-ground cornmeal yielded a denser, slightly heavier fritter than regular stone-ground cornmeal. Though both tasted the same, we preferred the texture of the fritter made with regular cornmeal.

## Ingredients

**For Tomatoes:** 6 scallions, white and pale green parts separated from dark green parts and both finely chopped; 2 tablespoons olive oil; 1 lb cherry or grape tomatoes, halved (3 to 4 cups); 1/4 teaspoon salt; 1/4 teaspoon black pepper

**For Fritters:** 2/3 cup corn (cut from 2 ears); 2/3 cup yellow cornmeal; 3 tablespoons all-purpose flour; 1/4 teaspoon salt, or to taste; 1/8 teaspoon baking soda; Pinch of sugar; 1/2 cup whole milk; 1 large egg; 1/3 cup vegetable oil

**For Arugula:** 2 1/2 teaspoons white-wine vinegar; 1/2 teaspoon whole-grain mustard; 1/4 teaspoon salt, or to taste  
1/4 teaspoon black pepper; 3 tablespoons olive oil; 1 lb arugula, coarse stems discarded (8 cups) preparation

**Prepare tomatoes:** Cook white and pale green scallions in oil in a 10- to 12-inch nonstick skillet over moderate heat, stirring, until softened, 1 to 2 minutes. Add tomatoes, salt, and pepper and cook, stirring, until tomatoes begin to soften, 3 to 5 minutes. Remove from heat and stir in scallion greens. Transfer to a bowl and cool to warm.

**Make fritters while tomatoes cool:** Cook corn in a small saucepan of boiling water until tender, about 3 minutes. Drain in a sieve, then rinse under cold water and pat dry. Whisk together cornmeal, flour, salt, baking soda, and sugar in a bowl. Whisk together milk and egg in another bowl, then add to dry ingredients and stir until just combined (do not overmix). Stir in corn.

Heat oil in cleaned skillet over moderate heat until hot but not smoking. Working in batches of 4, spoon 1 heaping tablespoon batter per fritter into skillet and fry, turning over once, until lightly browned, about 4 minutes total. Transfer with a spatula to paper towels to drain.

**Prepare Arugula:** Whisk together vinegar, mustard, salt, and pepper in a large bowl, then add oil in a slow stream, whisking until emulsified. Add arugula and toss to coat.

Divide arugula, fritters, and tomatoes among 8 small plates.

## Tomatillo Salsa (Salsa Verde)

**1 pound tomatillos, husks removed, rinsed, coarsely chopped**

**1/2 cup cilantro leaves**

2 cloves garlic, roughly chopped

2 tablespoons diced onion

Salt

**Jalapeno (optional)**

1. Place tomatillos in a saucepan and barely cover with water. Bring to a boil, then simmer until soft about 10 minutes.
2. Place half of the tomatillos in a blender jar. Add the cilantro, garlic, jalapeno and onion. Blend until smooth. Add the remaining tomatillos, and pulse a few times, just enough to break up any larger pieces. Return sauce to the pan and cook for another 10 minutes. Season with salt.

Vegetable	Refrigerate?	Freeze?	Approximate Storage Life	Comments
Arugula	YES	Not Recommended	3-5 Days	Loosely wrap in damp paper towels, place in plastic bag.
Beans	YES	Blanche, cool quickly	4-6 Days	Keep Bagged, unwashed
Bell Pepper	YES	Place in single layer on baking sheet, freeze then place in container	4-6 Days	Unwashed, bagged or crisper
Carrots	YES	YES	2 Weeks	Remove Greens, keep bagged, do not store next to apples
Cilantro	YES	Tightly wrapped in foil or frozen in ice cube trays	1-2 Weeks	Stems can be placed in glass of water
Corn	YES	YES	3-5 Days	Best if used or frozen within 3 Days
Garlic	NO	Not Recommended	1-2 Months	Store in cool, dark place
Jalapeno	YES/NO	YES	10 Days	Refrigerate in paper bag or keep in cool dark place
Lettuce	YES	NO	1 Week	Washed and lightly wrapped in paper towel in crisper or bag
Potatoes	NO	Blanched, partially cooked or fried	2-3 Weeks	Cool, dark place
Red Onion	NO	YES	1-2 Months	Store in dry, cool place
Tomatillos	YES	Remove husks and place in container	4 weeks	keep in paper bag
Tomatoes	NO	YES	Up to 1 Week	Store at Room Temp
Watermelon	YES	YES	1 Week	