



## Corn Fritter ( perkedel jagung)

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1 can of kernel corn
- 1/2 cup milk
- 1/2 cup all purpose flour
- 6 pcs shrimp ( shelled and fine chop)
- 1 tbsp curry powder
- 5 pcs red chilli ( fine chopped)
- 1 tbsp sugar
- 1/2 tbsp salt
- 2 stick green onion ( fine chopped)
- oil for frying

### Instructions

- Mix all ingredients
- Heat frying pan, put 1 tablespoon of corn mix at a time, fry it till golden brown
- Serve hot.