

CRISPY VEGETABLE FRITTERS

Makes 12 fritters; serves 4 to 6

You can use tap water instead of seltzer, but the fritters won't be as light. Shred the zucchini and carrot on the large shredding disk of a food processor or the large holes of a box grater. Do not add corn; it pops in the hot oil. We season the batter just before frying because the salt causes the vegetables to shed water that thins the batter. Hold cooked fritters on a wire rack in a 200-degree oven.

SAUCE

- 1/3 cup mayonnaise**
- 1 tablespoon prepared horseradish, drained**
- 1 tablespoon lemon juice**
- Salt and pepper**

FRITTERS

- 1/2 cup (2 1/2 ounces) plus 1 tablespoon all-purpose flour**
- 1/2 cup (2 ounces) plus 1 tablespoon cornstarch**
- 1/2 teaspoon baking powder**
- 3/4 cup seltzer**
- 1 cup thinly sliced red bell pepper**
- 1 cup shredded zucchini**
- 1/2 cup shredded carrot**
- 1/2 cup thinly sliced onion**
- 1/2 cup fresh cilantro leaves**
- 2 scallions, cut into 1/2-inch pieces**
- 1 garlic clove, minced**
- 1 1/2 cups vegetable oil**
- Salt and pepper**

1. FOR THE SAUCE: Whisk mayonnaise, horseradish, and lemon juice together in bowl and season with salt and pepper to taste; set aside.

2. FOR THE FRITTERS: Set wire rack in rimmed baking sheet and line half of rack with triple layer of paper towels. Whisk flour, cornstarch, and baking powder together in large bowl. Add seltzer and whisk until smooth, thick batter forms. Add bell pepper, zucchini, carrot, onion, cilantro, scallions, and garlic to batter and stir until vegetables are evenly coated.

3. Add oil to 12-inch nonstick skillet until it measures about 1/4 inch deep and heat over medium-high heat to 350 degrees. Stir 1/2 teaspoon salt and 1/2 teaspoon pepper into vegetable batter.

4. Using 1/4-cup dry measuring cup, place 1 portion of vegetable batter in skillet; immediately spread to 4-inch diameter with spoon so top sits slightly below surface of oil. Repeat 3 times, so

you have 4 fritters in skillet. Make sure vegetables do not mound in centers of fritters. Adjust burner, if necessary, to maintain oil temperature between 300 and 325 degrees.

5. Cook on first side until deep golden brown on bottom, 2 to 4 minutes. Using 2 spatulas, flip and continue to cook until golden brown on second side, 2 to 4 minutes longer, moving fritters around skillet as needed for even browning.

6. When second side of fritters is golden brown, turn off burner so oil doesn't overheat. Transfer fritters to paper towel-lined side of prepared rack to drain for about 15 seconds per side, then move to unlined side of rack and season with salt.

7. Return oil to 350 degrees and repeat with remaining vegetable batter in 2 batches, stirring to recombine batter as needed. Serve with sauce.

Press for Success

After portioning the batter into the hot oil, use the back of a spoon to press each fritter flat into a 4-inch circle; the tops of the fritters should sit below the surface of the oil.

