**Corn and Crab Fritters**

Yield: 10 portions

Cooking oil spray

227g crab meat (fresh, canned or frozen)

400 g corn kernels

1/4 cup cheddar cheese, grated

1 spring onion, chopped

2 eggs, lightly beaten

1/3 cup milk

1/3 cup all purpose flour

2 Tbsp. vegetable oil

Smokey tomato relish, chutney or ketchup for dipping

Squeeze out any access liquid from crab meat.

In a large bowl combine crab, corn, cheese and onion. Mix together eggs, milk and flour. Pour over corn mixture and mix to combine.

Heat oil in frying pan on medium. Cook heaped tablespoons of fritter mixture, in batches, for 1 to 2 min. each side, or until golden. Drain on paper towel. Serve with dipping sauce.

