

Corn Fritters with Ham and Oysters

- ½ cup cream-style corn
- 2 eggs
- ½ cup buttermilk
- 2 tablespoon baking powder
- 2 cups all purpose flour
- ½ teaspoon salt
- cup diced county ham
- 1 cup dry diced oysters
- Oil for deep frying

Mix together corn, eggs, buttermilk, in a bowl. Mix together flour, baking powder, and salt and add to liquid mixture. Add ham and oysters and mix. Heat oil in deep-fryer or deep heavy kettle to about 350. Drop batter by heaping tablespoons into deep hot fat; fry until golden brown.

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