



Corn Shrimp Fritters with Creamy Salsa Dip

- 1 Can of whole corn corn
- 1 8 to 14 oz package of salad shrimp
- 2 Tablespoons of Lemon Juice
- 1 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 2 Large Eggs
- 1/2 cup GF Flour Blend
- 1/2 teaspoon salt
- 2 Tablespoons chooped fresh cilantro

In a food processor combine all ingredients. Process until combined but not pureed. Refrigerate for 30 min. Heat Electric griddle (375 to 400) or skillet. Drop batter on hot skillet like a pancake cook for 3 to 5 min or until browned flip and cook on other side until brown (3 to 5 min)

As soon as you finish processing the batter mix the creamy salsa - This was really good with Chipolte Salsa

Creamy Salsa Dip

- 1/2 Cup Salsa
- 1/4 Cup Mayonnaise

Mix together and serve

