

Deep Fried Corn Meal Sticks Sorullitos de Maiz with Dipping Sauce

Oscar · 29/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

6

Description

Sorullitos de mais also known as Latin or Spanish corn fritters can be prepared with or without cheese This version is Puerto Ricanstyle These deepfried cornmeal sticks are crunchy on the outside and buttery sweet on the inside and are great for brunch as a dinner appetizer or as a snack any time of the day These can also be filled with cheese just add a little piece of your favorite cheese inside as you shape them before frying Yum

Ingredients

- - 2 cups water - 3 tablespoons white sugar
- or more to taste - 1 tablespoon unsalted butter - 1 teaspoon salt - 1 ½ cups cornmeal
- or as needed - 3 cups vegetable oil for frying - vegetable oil - ½ cup mayonnaise
- or to taste - ¼ cup ketchup - 1 pinch garlic salt
- or to taste (Optional)

Instructions

1. Bring water to a boil in a saucepan. Stir in sugar
2. butter
3. and salt; cook until sugar dissolved. Reduce heat to low; whisk in 1 cup cornmeal until smooth. Stir in remaining 1/2 cup cornmeal to make a very thick
4. workable dough. Heat 3 cups vegetable oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Meanwhile
5. grease your hands well with 2 teaspoons vegetable oil. Scoop about 3 tablespoons cornmeal dough; roll into a ball
6. then shape into a 3-inch long stick about 1/2-inch wide. Repeat with remaining dough
7. oiling your hands as needed. Deep fry cornmeal sticks
8. working in batches of 3 or 4 at a time
9. until golden brown. Drain on paper towels and keep warm. Whisk mayonnaise
10. ketchup
11. and garlic salt together in a bowl until well combined. Serve cornmeal sticks with dipping sauce. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and the specific type of oil used.