

BLACK BEAN AND CORN FRITTERS

YIELD: 8-10 fritters (8 Servings)
 PREP: 10 mins COOK: 20 mins READY: 30 mins

INGREDIENTS

- 1 can [black beans](#) drained and rinsed
- 1/2 cup [corn](#) fresh or frozen
- 1 [bell pepper](#) (use red)
- 3/4 cup [shredded cheddar cheese](#)
- 1/4 tsp [garlic powder](#)
- 1/4 tsp [smoked paprika](#)
- 1 tsp [chili powder](#)
- 1/2 tsp [cumin](#)
- 1/4 tsp [kosher salt](#)
- 2 [eggs](#)
- 1/2 cup [flour](#) (unbleached all purpose or whole wheat white flour)
- 1/4 cup [masa harina](#) aka corn flour [\\$0.99 Coupons](#)
- 1-2 Tbsp [milk](#) if needed
- 2 Tbsp [extra virgin olive oil](#) for cooking

INSTRUCTIONS

1. Drain and rinse black beans. Add corn, diced sweet peppers, cheddar cheese, and spices.
2. In a separate bowl whisk eggs, then add them to bean mixture along with the flour, masa harina, and optional 1-2 Tbsp of milk. Milk is ONLY needed if mixture is too thick. When mixture can be rolled into a ball without falling apart, it is a good consistency.
3. Form mixture into patties of desired size (smaller is probably better to prevent breaking while cooking), then cook in a preheated skillet over medium heat until each side is golden brown and middle is no longer gooey, about 4 minutes per side. Serve with sour cream and additional cheese on top if desired.



Section A:
Iowa St. between 10th & 11th St.

- A2 Rob Timmerman ●
- A3 Accents by Beth ●
- A4/15 West Dubuque Tap ●
- A5 Frosted N' Filled ●
- A6 Teeny Weeny Toys ●
- A7/8 Vang ●
- A9/10 Stone Hollow Gardens & Shroomery ●●●
- A13 Fullness of Life ●
- A14 Sunset Studio ●
- A16 Kirkwood's Sun Country Produce ●●●
- A17 Wickham Farm ●●
- A18 Old School Marketing ●
- A19 Adam's Garlic ●
- A20 C&J's The Good Stuff/ Iowa Grape Vines Winery ●●
- A21 KIDS @ MARKET ●

Section G:
12th St. between Iowa St. & Central Ave.

- G1 Honey Hill Organic Farm ●●●
- G2 Jean Vorwald ●●
- G3/4 Hammerand Farm ●●●
- G5 Barb's Garden & Pantry ●●●
- G6 Baal Poultry Farm ●●●
- G7 Ineichen's Tomatoes ●●●
- G8 Sitka Salmon Shares ●●
- G9 Massey Valley Apiary ●●●
- G10 Martha's Garden ●●●
- G11 Paulson Products LLC ●●
- G12/13 Sunny Hollow Bakery ●
- G14 Just 4 Kicks ●
- G15 Country Style Ice Cream ●
- G16 Rick Budde/ Papa's Pumpkin Patch ●●

Section K:
11th St. between Iowa St. & Main St

- K6 Habits Coffee & Donut ●
- K8 Simply Parkers ●
- K9 Spencer Friendly ●●
- K10 Heart 2 Heart Creations ●●
- K18 Wellness on Wheels ●●
- K19 Jennings Winery ●●
- K20 Brownies Delish ●●

Section L:
11th St. between Iowa St. & Central Ave.

- L1 Cheryl's Flour Garden ●●
- L2 Fountain of Youth ●●
- L3/4 1st & Main ●●●
- L11 Bear Paw Honey ●●●
- L12 Deja Magik ●●
- L13 Vegan ●●

Occasional Vendors:

- A12 His & Her Cane Covers ●
- A21 Mercy Medical ●
- F4 O So Good Winery ●
- D11 Upcycled Treasure Plus ●

Section B:
Iowa St. between 11th & 12th St.

- B1 Ace of Hearts Baking Company/ Hideaway Gardens ●●
- B2 The Food Store ●●
- B3 Gourmet Style Goodies ●●●
- B4/5/6 Dobie's Flowers & Produce- Rocky Ridge Farm ●●●
- B7/8 Annie's Heirlooms ●●●
- B9/10 Herting Family Produce ●●●
- B11 Little Bear Gardens ●●
- B12 Daisy May Essentials ●●
- B13 Breitbach Garden ●●
- B14 Buffalo Ridge Orchard ●●●
- B15 Kathy's Krystals ●●
- B16 Dubuque Heritage Winery ●●
- B17 H&H Ranch ●●
- B18/19 Sugar & Spice, LLC ●●
- B20 Money Market Booth ●●

Section C:
12th St. between Iowa St. & Main St.

- C5 Andrew's Fresh Produce ●●
- C6 Granny B's Baked Goods ●●
- C7 Theresa Greene ●●
- C8 Bloomin' Iris ●●
- C9 Cara Pusateri ●●
- C14 Adobos ●
- C16 Jmac's Photography & More ●

- Accepts Credit/ Debit and/or EBT/SNAP
- Double Up Food Bucks Certified Vendor
- WIC & Senior FMNP Certified Vendor

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Join our monthly newsletter through www.dubuquefarmersmarket.org!




Sponsors:








In Partnership with:



Section D:
Iowa St. between 12th & 13th St.

- D1/2/3 Fincel's Sweet Corn ●●●
- D4 Little Red's Honey Farm ●●●
- D5/6 Tri-State Market ●●●
- D7 Great River Maple ●●
- D8 Windy Ridge Gifts & Honey ●●
- D9 Dubuque Rescue Mission ●●●
- D10 Plants of the Rocks ●●●
- D12 Linda Cathman ●●●
- D13/14 Stierman's Orchard ●●●
- D15 Andrew's Produce ●
- D16 Kruse Farm ●●●
- D17 Norm's Apiary & Honey ●●●
- D18 Cogán Ward Garden ●●●

Section H:
Parking Lot at 12th St. & Central Ave.

- H1 Hagers Roasting Co. ●
- H2/3 Coates St. Homestead ●
- H4/5 Our Farm Meats, LLC ●
- H6 Valley View Cheese ●
- H7 Holy Crepe ●
- H8 Dinger's D'Lite's ●
- H9 Better Belgian Waffle ●
- H10 Empanadas ●
- H11 Derby Grange ●

Section E:
13th St. between Iowa & Main St.

- E5 Russ's Wood Crafts ●
- E6 Brush Creek Winery ●
- E11/12 East Mill Bakery ●
- E13 Crazy Hats ●
- E14 Ben Timmerman ●

Section J:
13th St. between Iowa St. & Central Ave.

- J1/2 Rojemann's ●●●
- J3/4 Klein's Market Bakery ●●●
- J5/6 Freddie's Popcorn ●●
- J7/8 All Seasons Crafts ●●
- J10 Lee Latham ●●
- J11 Leroy & Rachel Allgyer ●●
- J12 Sinsinawa Dominicans ●●
- J13 Sinsinawa Mound Collaborative Farm ●●
- J14 Jeanne Ohms ●●
- J15/16 Key City Coffee ●●
- J17/18 Cher's Garden ●●
- J19 Head 2 Toe ●●
- J20 Oak Savanna Mushrooms & Vegetables ●●
- J21 Life Chiropractic ●●
- J22/23 Jordan's Gardens ●●
- J24 Mary's Bakery & Sherrill Sausage ●●
- J25 Early Riser Meat & Cheese/ Kristi's Perfect Produce ●●
- J26 Bluebell Orchard ●●●
- J27 Annie's Acres ●●●
- J28 Johnson Honey Farm ●●●
- J29 Saha Produce ●●●

Section F:
Iowa St. between 13th & 14th St.

- F1 Sander's Farm ●●●
- F2 O'Connell Organic Acres ●●
- F3 Mary Lees Jewellery/ Merle Wood Working ●●
- F5 Court Jester ●●

How to use this map!

While opening one of the flaps, keep the other flap closed. Look at the list of vendors and compare to the map you see on the inside. Congratulations! You can view the map at the same time as the vendors in that area!

NIMBLE WITS
YARN SOUP
O'TOOLE'S
MAIN STREET OFFICE
JITTERZ
COTTON CABIN
SALSA'S

HOT SPOT
FIFE'S
TAG
BARB'S
ST. LUKE'S

WHITE FLORIST
PRIVATE

PRIVATE

MAIN STREET

MAIN STREET

MAIN STREET

Market's Open
Saturdays 7 a.m. to noon
Sunshine or Rain!

www.DubuqueFarmersMarket.org
Product Search & Interactive Map

WS LIVE	ALLIANT ENERGY	Private Parking	SALVATION ARMY
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2017 Dubuque Farmers' Market

VENDOR Parking

ARAGON TAP	THE FOOD STORE	PRIVATE	PRIVATE	UNCOMMON KITCHENS	KINTZINGER LAW FIRM
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VENDOR Parking


MARIO'S RESTAURANT

POTPOURRI GIFTS

PRIVATE

CUSTOMER Parking

CUSTOMER Parking



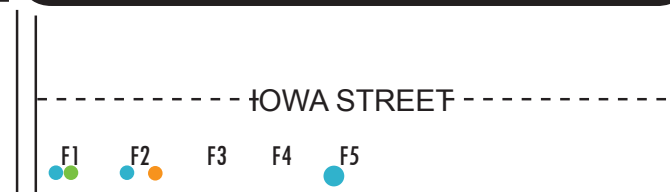
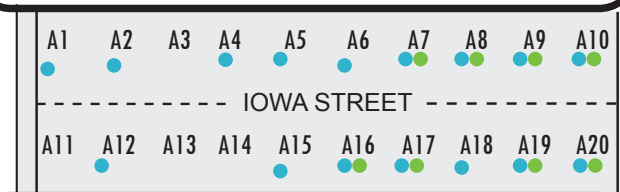
Dubuque Main Street
1069 Main St.
Dubuque, IA 52001
Phone: 563.588.4400

Vendors listed by street section on reverse side.

DUBUQUE MAIN STREET

ST. VINCENT DE PAUL STORE

A/B Not-for-profit space



MAUTZ PAINT	Private Parking	PRIVATE	PRIVATE
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Restrooms located in City Parking Ramp at 10th and Iowa Street

Private Parking

SCOTT PRINTING	Private Parking	HUGHES & TRANNEL LAW OFFICE	PET MED	Private Parking
COLT'S BUILDING	MULTICULTURAL FAMILY CENTER	FORMER PRESCOTT SCHOOL		

Private Parking

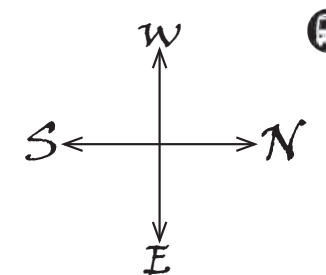
BURNT TOAST CAFE	IOWA STREET MARKET
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DUBUQUE CITY HALL

VENDOR Parking

H1-H5	H6-H11
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Private Parking



HEARTLAND FINANCIAL/ DUBUQUE BANK & TRUST

The Jule/Bus Stop
Please check schedule for dates, times, and lines.
www.JuleTransit.org

CENTRAL AVENUE

CENTRAL AVENUE

CENTRAL AVENUE

TOYS DONE RIGHT
CHANCESR
SMITH CYCLE
BICYCLE WORLD

- Accepts Credit/ Debit and/or EBT/SNAP
- Double Up Food Bucks Certified Vendor
- WIC & Senior FMNP Certified Vendor

Shaded areas on the map indicate where the street is closed to vehicles during market hours.

DUBUQUE BANK & TRUST
