

Carrot Fritters

1 lb peeled and chopped carrots

1/4 c onion chopped fine

1/2 c water

2 eggs

1/2 c flour

1/4 tsp. salt

1/8 tsp. paprika

2 Tbs. chopped parsley (make it 1 Tbs. if you're using dry parsley)

salad oil

prepared mustard for dipping if desired.

In a saucepan, combine carrots with onion and water. Bring to a boil, simmer covered until carrots are tender. Drain liquid into a measuring cup. Measure 1/2 cups of that liquid into a small bowl. Separate eggs. Set aside the whites in another small bowl. Add the yolks to the reserved liquid and mix. Add flour, salt and paprika and beat until smooth.

Beat egg whites until stiff but not dry. At this point you should have 3 different mixtures. (1) is the carrots and onions (2) is the egg yolks and simmering liquid (3) is the egg whites stiffly beaten

Fold 1 and 2 into 3. Add the parsley.

Heat some oil for frying in a griddle or skillet. Drop batter by heaping tablespoonful and fry until golden brown, both sides.