

Potato Fritters

3 large potatoes

1 1/4 c. sifted flour

1/4 tsp. salt

1 egg

1 c. milk

Wash potatoes and cut into rings. Mix flour and salt; add egg and milk and beat until a smooth batter is formed. Dip potato slices in batter and fry in hot oil to a golden brown. Drain on absorbent paper. Sprinkle with salt. Serve hot. This batter also makes great onion rings.