

GF Friendly

Spiced Ham Fritters

Slices of spiced ham fried in batter with fried potatoes

The original recipe called for Spam; but instead of this well-known proprietary brand I used a cheaper version from Aldi. It's pretty much the same and is about half the price. It is also good thinly sliced in sandwiches. The fried potatoes were my choice. You may decide to go with chips. As for the baked beans, I happened to have half a can in the freezer. As I've said before: by lining the frying pan with baking paper (see Handy Hints – Cooking) there's less chance of sticking and the clean-up is easy.

canned spiced ham – allow two or more 0.5cm (¼ inch) slices per person

1 egg

2 Tbsps plain flour

Milk

enough potatoes for the family

1 Tbsp olive oil, or other



Peel the potatoes and slice reasonably thinly – about 0.5cm (¼ inch). Parboil these so that they are **only just softening**. Drain and dry on kitchen paper. Before frying, I sprayed mine both sides lightly with olive oil. Put one tablespoon of flour in a flat dish. Beat the egg in a bowl and stir in the flour with a little milk to make a thick pouring batter.

Heat the oil in the frying pan. If using baking paper, spread the oil evenly with a slice or spatula. Fry the potato slices in batches to avoid steaming, turning occasionally until golden brown. Consign these to the oven to keep warm. Coat each slice of spiced ham with flour, then dip in the batter and fry, turning carefully until the colour of your choice.

Serves as many as...? probably okay to freeze, but will need a quick re-fry after defrosting

Tip: If you want the fritters to be crispy, add a tablespoon of breadcrumbs or polenta to the batter.

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