

Spam Fritters

Written by Administrator
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Spam Fritters recipe

Ingredients & Quantities

- 1 tin of Spam
- 125g of Plain Flour
- 125ml of Milk
- 1 Egg
- Pinch of Salt
- 1tbsp of Oil

Method

1. Put the flour in a bowl and add the milk, egg and oil and mix together to form a batter.
2. Cut the spam in to about 8 slices and dip in the batter mixture.
3. Either shallow or deep fry the fritters in oil. For shallow frying, around 2-3 minutes is required for each side. If deep frying, heat the oil to around 170C and fry for 3-4 minutes.
4. Drain off excess oil using kitchen roll and serve.

Notes: the spam can be cut thinner or thicker, depending on preference.