**SALTFISH FRITTERS**



**INGREDIENTS**

1 1/2 cup Counter Flour

1/2 lb Saltfish

1 Medium Onion (Chopped)

1 Stalk Escallion (Chopped)

1 Medium Tomato ( Diced)

1 Cup water

1 Tsp Salt

1/2 Tsp Black Pepper

1 Small Scotch Bonnet Pepper (Diced)

1/2 Cup Vegetable Oil

**METHOD**

1. Boil Saltfish for 15 mins, remove from water debone and flake.
2. In a large bowl add flaked saltfish, flour, onion, black pepper, salt, scotch bonnet pepper, and tomato and stir until evenly distributed.
3. Add water gradually to make a smooth batter. Should not be runny.
4. In a Skillet add vegetable oil until hot then, Scoop batter using a tablespoon into the skillet.
5. Fry on medium heat until golden brown on each side or cooked through.
6. In a Large plate place paper towel and drain fritters of excess oil.