

Fritters

Ingredients

Lamb

- Leftover roast lamb or whatever cold cooked meat (eg. ham , chicken etc.)
- Vegies, any sort you want, usually
 - corn
 - carrots
 - peas
 - a bit of onion or shallots

Batter

- 2 cups self raising flour
- pinch of salt & pepper
- 1 or 2 eggs
- Milk

Method

1. Mix all the batter ingredients into a thick liquid - not too runny.
2. Add your choice of stuff to go in & fry a tablespoon size in a combination of olive oil & butter, on a moderate heat.
3. Turn them when bubbles start to form & pop on top - they should be golden brown.
4. Once again tomato sauce is great on top!!! The butter gives a great flavour & the olive oil stops it from burning - you might have to add more of these to the pan after each batch.

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