

SALT FISH/COD FISH FRITTERS



Ingredients:

- 1 1/2 cup flour
 - 1 cup water
 - 2 teaspoon finely diced onions
 - 2 teaspoon finely diced sweet peppers
 - 2 teaspoon finely diced scallions
 - 1/2 teaspoon Scotch bonnet pepper (optional)
 - 1 tsp black pepper
 - 1/4 cup Salt fish/Cod fish
- For frying 1 cup oil.

Method:

1. Wash, onion, sweet peppers, scallion, scotch bonnet pepper and finely diced.
2. Combine flour, finely diced onion, scallion, sweet peppers, scotch bonnet pepper, black pepper, salt fish or cod fish and water. Mix well to form a batter.
3. In a skillet, heat oil for frying to 375 degrees.
4. Drop fritter batter by tablespoons gently into hot oil and fry until they are golden brown.
5. Remove and drain on absorbent paper before placing on serving dish.