

# Herb fritters

*This is tasty way to eat herbs as a main food. Light and crispy, use this batter to fritter anything you like; chicken strips, fruit, cheese cubes, blossoms... the possibilities are endless.*

This is not a historically referenced tradition but instead my own fun twist on eating spring herbs.

## **Prepare your herbs.**

Wipe them off. If you must rinse them then they need to dry completely or the batter will steam rather than get crispy:

Make:

- little piles of freshly cut chives, 2" long with about 12 or so in each bundle
- individual sage leaves
- clusters of 2 or 3 dandelion blossoms

## **Prepare batter.**

Mix together completely in a medium sized bowl or 4 cup measuring cup:

- 3/4 cup cornstarch
- 1/4 cup white flour (I used Bob's Red Mill Baking mix that contains rice flour, potato & tapioca starch NOT the flour that contains beans)
- 1 tsp baking powder
- 3/4 tsp salt
- 1/4 tsp pepper

To this stir in until blended and smooth:

- 1 egg
- 1/2 cup cold water

**Meanwhile** have heating to 350 degrees in a heavy pan with deep sides:

- sunflower oil, 1/2 to 1" deep

When oil is hot, put the herbs into the batter then remove them and the batter surrounding them with a spoon, dropping each blob into the hot oil. Do not crowd them; only fry a few at a time or the oil temperature will drop causing the fritters to be heavy. Fry for up to 2 minutes until golden brown flipping the clusters over once. Remove with a slotted spoon to a paper towel to drain. Keep warm on a rack placed in a pan in a 250 degree oven.

Serve as-is or with any sort of dipping sauce desired.