

Shrimp Fritter
Library at Vendue Inn
19. Vendue Range, Charleston
"Signature Tastes oil Charleston,"
Steven W. Siler, Signature Tastes Cookbooks

3-1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon kosher salt
1/2 teaspoon cayenne pepper
3 whole eggs, beaten
1-1/2 cups milk
1 tablespoon olive oil
1/2 cup yellow onion, small dice
1 tablespoon garlic, minced
1-pound cooked shrimp
1 tablespoon flat leaf parsley

1. In a large bowl, combine the dry ingredients
2. In a separate bowl, combine the wet ingredients. Set both aside.
3. Heat oil in a medium sauté pan and sauté vegetables until the oil is just cooked. Don't brown the garlic.
4. Whisk wet ingredients into dry ingredients.
5. Add the vegetables, shrimp and parsley. Combine thoroughly
6. Spoon a small amount into a heated, lightly oil non-stick skillet
7. When bubbles begin to form in batter on the top side, flip to brown on the other side.
8. Cook for about 1 more minute and remove from heat.