

THE ARBROATH SMOKIE TRAIL



Jamaican Smokie Fritters



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Jamaican Smokie Fritters

- 1 Smokie carefully picked
- 100g Self raising flour
- 125ml water
- 1 large tomato chopped
- 1 tsp baking powder
- 2 tsps ground black pepper
- 2 spring onions chopped

Serves 2

1. Add the tomato and spring onion to the Smokie. Combine the flour, baking powder and pepper, stir into the Smokie mixture. Pour in the water and stir until everything is blended.
2. Heat $\frac{1}{4}$ inch of oil in a large heavy skillet over a medium heat. When the oil is hot, drop rounded spoonfuls of batter into the skillet. Fry on each side until golden brown and crisp, about 5 minutes per side. Drain on paper towels and serve hot.
3. Recommended to be served with a crisp salad and a cayenne and lime mayo.

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