

Parsnip Fritters
makes six 4-inch cakes

1 med egg
1 pound parsnips peeled and grated
1/4 C flour
1/2 t baking powder
1 t kosher salt
1/2 t freshly ground black pepper
2 T butter or oil

Preheat a griddle or large cast-iron skillet over medium heat

Mix grated parsnips into lightly beaten egg

Combine dry ingredients in a separate bowl and then stir into the egg/parsnip mixture

Put batter in teaspoon sized pats on the griddle and scoop 1/3 C of batter on top of each butter pat.

Flatten the scoops to form 4-inch cakes. Allow them to sizzle gently until they are well browned and crisp on the underside – about 5 minutes. Turn and cook about 3 minutes more until they are cooked through.

You can add little extras if you want like chopped onion or pepper. But the natural sweetness of the parsnip doesn't really need anything else. Enjoy.