

Black Eyed Pea Fritters

Ingredients:

Oil for deep frying

1 ½ lbs black eyed peas cooked (canned works equally as well)

2 large eggs, beaten

½ tsp salt

½ tsp pepper

½ cup all-purpose flour

1 small to medium onion, minced

¼ tsp baking soda

¼ tsp baking powder

Directions:

In large, deep frying pan, heat about ½ inch of oil to 350 degrees F.

Mash cooked peas in a large mixing bowl. Add remaining ingredients and mix well. Shape into fritters, whatever size you desire. Carefully add fritters to the oil and fry until golden brown on 1 side. Carefully turn over the fritters until golden brown on 2nd side and cooked through in the middle. Remove and let drain on paper towels. Serve.