

Sage & Mint Fritters Yield 6 servings (4/person)

1 ½ tsp yeast
1 ½ cup lukewarm water
1 sm onion finely chopped
2 Tbsp butter
1 Tbsp sage minced
1 Tbsp mint minced
3 cups flour
oil for frying

Bloom yeast in large bowl w/ ¼ cup water. Let proof 10 minutes. Sautee onion in butter until golden brown. Allow to cool. Slowly add remaining water to yeast. Stir in minced herbs & enough flour for loose batter. Stir in onions. Cover & allow to rise ~ 1 ½ hours. Heat oil in pan ~1" deep. Drop Tbsp batter into oil, frying & turning once for golden brown. Serve hot.