

Root Vegetable Fritters

“ This is a delicious, easy recipe that makes use of several varieties of local produce. Use a cheese grater to easily shred the vegetables to the right texture. Have fun experimenting with using different vegetables! ”

Ingredients

- ❖ 2 cups shredded yams
- ❖ 2 parsnips, peeled and shredded
- ❖ 2 beets, shredded
- ❖ 1 onion, chopped
- ❖ 2 scallions, green and white parts chopped
- ❖ Handful of chopped parsley
- ❖ 1 egg, beaten
- ❖ Salt and pepper to taste
- ❖ ¼ cup olive oil

Directions

Mix all of the ingredients except for the oil. Form into 8 patties.

Heat half of the oil in a large skillet. Add 4 of the patties and cook for 3-4 minutes on each side. Repeat with the rest of the ingredients.

Drain the fritters on paper towels.