

banana fritters

Ingredients

2 ripe bananas

½ onion finely diced

½ cup rice flour

½ cup milk

1 tsp. garlic powder

½ tsp. dried ginger

¼ tsp. ground ginger

¼ tsp. curry powder

¼ tsp. salt

¼ tsp. pepper

¼ tsp. baking soda

oil for cooking

Instructions

1. Peel and place banana into a large bowl. Use a masher or fork to mash well.
2. Add rice flour, milk, seasonings and baking soda into a separate bowl. Mix.
3. Add mashed banana to the bowl. Mix until smooth.
4. Heat oil on a medium skillet.
5. Add batter in small amounts at a time, forming small circular shapes.
6. Flip fritters when golden brown ring appears around the bottom.
7. Remove from heat when both sides are evenly browned.
8. Enjoy!

