

Ricotta Crab Fritters

Serves 8

Ingredients

1/2 of an 8-ounce piece Gallo Italian Dry Salame, peeled and finely chopped (should be about 3/4 cup)

1 lb fresh ricotta, drained of any excess liquid

1/2 oz finely grated parmesan cheese (1/4 cup)

1/2 cup shredded or lump crabmeat, shells removed

2 large egg yolks

3/4 teaspoon salt

1/4 teaspoon black pepper

3 tablespoons House-Autry Hushpuppy Mix Onion

3 large eggs, beaten

1/2 cup House-Autry Chicken Fry

About 2 cups vegetable oil

Method

1. Stir salami, ricotta, parmesan, crabmeat, yolks, salt, pepper, and 3 tablespoons of House-Autry Hushpuppy Mix with Onion until combined.
2. Line a large cookie sheet with wax paper. Scoop about 1 1/2 Tablespoons of the ricotta mixture and pat into a 1/2-inch-thick disc.
3. Place 3 large eggs in a pie plate or shallow dish. Place House-Autry Chicken fry on a piece of waxed paper.
4. Dip ricotta disc into beaten eggs, turning to coat, and shaking off excess. Then dip into House-Autry Chicken Fry breader, turning to coat completely. Transfer to baking sheet. Repeat with remaining mixture, arranging discs in a single layer.
5. Heat 1/2 inch oil in a 12-inch heavy skillet over moderately high heat until hot, but not smoking (if you have a thermometer, the oil should be about 350°F). Place half the fritters into the oil, and fry until golden, about 2 minutes.
6. Gently turn each fritter over with a slotted spoon and fry until golden on all sides, an additional 2 to 4 minutes. Transfer fritters to a plate lined with paper towels using a slotted spoon.
7. Add more oil to the skillet so that the level reaches 1/2 inch. Heat oil until it's hot but not smoking. Fry remaining fritters as you did in steps 5 and 6. Serve warm or at room temperature.