

Cabbage Fritters



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- 4 cups of Shredded Cabbage, I prefer Napa Cabbage here
- 1/2 cup of Chopped Scallions
- 3 Eggs
- 1/3 cup of Water
- 1/3 cup of All Purpose Flour
- 1 Tbsp of Soy Sauce
- 1 tsp of Sesame Oil
- 1 tsp of Sugar
- Pinch of Salt
- Avocado or Canola Oil for cooking
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Dipping Sauce:

- 4 Tbsp of Soy Sauce
- 2 Tbsp of Rice Vinegar
- 2 tsp of Sugar
- 1 tsp of Sesame Oil
- 1 Clove of Garlic, grated
- 1 tsp of Grated Ginger
- Sriracha, to taste
- 2 Tbsp of Chopped Scallions

1) In a bowl, toss together the cabbage, scallions and flour, set aside. In a separate bowl or small measuring cup, whisk together the eggs, water, soy, sesame oil, sugar and salt, pour over the cabbage mixture and lightly toss everything together to make sure all the cabbage is well coated.

2) Add a small amount of oil to a large non stick skillet, spoon little mounds of the cabbage mixture in the pan and cook for about 4 minutes per side over medium heat, place on a wire rack while you cook the rest (add more oil as needed).

3) Make the dipping sauce by whisking together all the ingredients for it (taste and adjust everything to your preference), let it sit while you finish frying the fritters.

4) Serve the fritters with the dipping sauce or some Sriracha mayo (just mix mayo and sriracha to taste together and drizzle over the fritters).

