Elizabethan Spinach fritters
Makes 20

From www.seatofmars.com
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Quarter of a teaspoon of Cinnamon
Quarter of a teaspoon of powered Ginger
Three eighths of a cup of bread crumbs
2 tablespoons of currants
Quarter of a cup of pitted finely minced dates
Vegetable oil for frying

For the batter: Half a cup of flour
Half a cup plus two tablespoons of ale

1) Wash and trim spinach and put in a heavy pot without draining.
2) Steam spinach by covering the pot and setting over medium heat for 1 - 2 minutes or until the leaves begin to wilt.
3) Drain the spinach in a colander, and cool to room temperature.
4) Chop Spinach finely, place in paper towels and squeeze out the excess moisture
5) in abowl combine eggs seasonings and bread crumbs, mix until well blended
6) Add currants dates and chopped spinach. Stir to distribute evenly.
7) In a bowl prepare the batter by combining flour and ale and stirring until smooth. Mixture should have the consistency of a thick pancake batter
8) In a heavy Skillet heat about half inch of oil to sizzling.
9) Shape the spinach mixture into small patties.
10) Pace spinach patties a few at a time in batter, and remove each with a slotted spoon. Allowing excess batter to drip off.
11) Fry fritters in oil for about 3 minutes on each side or until golden.
12) Drain on paper towels. Serve Hot
Yield: Makes about 20 small fritters

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