

Haitian Akra Fritters

Ingredients

- 4 medium malangas (look for white or purple yautia in vegetable stores, local grocery, or specialty food stores)
- 1/4 green and red bell peppers, chopped
- 1 tspn salt to taste
- 1 tspn black pepper to taste
- 1 scallion, chopped
- 1 shallot or 1/2 onion, chopped
- 2 garlic cloves crushed
- 1 seeded Scotch Bonnet pepper, chopped
- 1 tablespoon chopped parsley
- 1/4 tspn baking powder
- 2 cups oil

Instructions

Peel and grate malangas in small bowl.

Pound or blend scallion, garlic clove, hot pepper to obtain a pulpy consistency.

Chop onion or shallot, bell peppers, and parsley.

Add chopped and ground spices to grated malangas. Put all other ingredients to taste, such as salt, black pepper, and baking powder. Combine entire mixture thoroughly.

In frying pan heat oil on medium heat. Take sample of mixture with knife, then fry as many as you can.

Once fritters get golden brown, turn other side and let fry.

When other side golden brown, drain on paper towel and serve hot.

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