

Corned Beef Fritters

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Use your leftover corned beef for a light breakfast or lunch the next day. Think of potato cakes but with finely sliced savory beef. Great for snacks!

Ingredients:

1 egg, lightly beaten
¼ cup milk
¼ cup all-purpose flour
1 tablespoon minced fresh parsley
¼ teaspoon cayenne
¼ teaspoon salt
¼ teaspoon black pepper
½ pound cooked corned beef brisket, cut into ½-inch slices (see the “Fresh Corned Beef” recipe page)
Oil, for frying

Directions:

1) Combine egg and milk in a small bowl; whisk well. Combine flour, parsley, cayenne, salt, and pepper in a separate small bowl. Dip slices of beef into egg mixture; dip into flour mixture to coat. Repeat with additional slices of beef.

2) Heat a deep, heavy skillet with oil to fill 1 inch deep over high. Add prepared beef slices; fry until golden, turning once, about 5 minutes total. Transfer slices to paper towels to drain. Repeat with remaining slices; serve warm.