

Delicate, puffy fritter



Helen Orestad

Congratulations, Helen, for the top recipe. And thanks to all who sent entries. Look for other *Battered and Fried* recipes on our Web site: www.mtco-ops.com. Send your *Always on Easter* recipes for April. Give your hometown, address and phone number so RM can call you for a photo.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by Mar. 1 for April's RM.

For May and Mother's Day, send your *My Mother's Favorite Recipe*.

1ST PLACE — \$30

HELEN'S OYSTER FRITTERS

- 2 cups flour
- 1 tbsp. baking powder
- 1 cup milk
- 2 eggs, beaten
- 1 tbsp. chopped parsley
- 1 tsp. chives
- 1 dozen large oysters, chopped
- salt and pepper to taste
- enough butter to fry

Sift flour and baking powder together and add milk and eggs. Add to dry mixture. Blend in parsley, chives, salt and pepper. Add chopped oysters and mix well to cover them. Melt butter in skillet. Drop batter by tablespoons in pan to form small fritters. Brown on both sides. Serve very hot. Makes 4 large portions.

The RM kitchen found out the hard way — use a low temperature to avoid burning the butter.

Helen Orestad • Powderville

2ND PLACE — \$20

FRIED GREEN TOMATOES

- Wet Mixture:
- 1 tbsp. flour, self rising
 - 1 1/2 cups buttermilk
 - 2 large eggs
 - 1/2 tsp. salt
 - 1/2 tsp. pepper
 - 1/2 tsp. cajun seasoning

- Dry Mixture:
- 1 1/2 cups flour, self rising
 - 1/2 tsp salt
 - 1/2 tsp pepper
 - 1/2 tsp cajun seasoning
 - 1/2 tsp garlic powder

Whisk wet mixture items in a small bowl. Stir together dry mixture ingredients in a small bowl as well. Slice three green tomatoes and dip in wet mixture, then in dry mixture. Heat 2 cups vegetable oil in heavy 10-inch skillet to 350°. Fry tomatoes 2 1/2 minutes on each side or until golden. Drain on paper towels. It is also tasty to add some bacon grease to the vegetable oil or to add more spice (cayenne, Tabasco, whatever) to the mixtures. Enjoy!

My family is from Georgia, so this is a real-deal southern recipe.

Sanford Stone • Babb

3RD PLACE — \$10

BANANA FRITTERS

- 1 ¼ cup sifted flour
- ½ cup sugar
- 1 ¼ tsp. salt
- 2 tsp. baking powder
- 1 beaten egg
- 1/3 cup milk
- 2 tsp. melted shortening
- 4 medium bananas

Sift one cup of the flour with the salt, sugar and baking powder. Mix egg and milk and add to flour. Mix slowly until smooth. Add shortening. Peel bananas and cut crosswise into halves or quarters. Roll in remaining ¼ cup flour, then cover with batter. Fry in hot, deep-fat fryer (375°) for 4-6 minutes. This batter is stiffer than most and requires longer cooking. Sprinkle with confectioner's sugar.

Patricia Lawshe • Kalispell