

## **Butternut Fritters**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

2 eggs  
1 teaspoon salt  
1/2 teaspoon ground chipotle pepper (a little less if you don't like spice)  
1-1/2 teaspoons ground cumin  
chopped chives, parsley, and/or cilantro as desired  
1 clove garlic, finely chopped  
1/2 cup flour  
1/2 cup (generous) grated sharp cheddar cheese  
2 cups grated butternut squash (peel the squash first and scoop out the seeds and goop;  
2 cups will be about half of a small squash)  
peanut, canola, or even olive oil as needed for frying

### *Instructions:*

Preheat the oven to 200 degrees.

In a bowl whisk together the eggs, salt, spices, herbs, and garlic. Stir in the flour, followed by the cheese. Mix with a spoon until blended; then stir in the grated squash. Your batter will be mostly squash.

Pour oil into a frying pan until it just about covers the bottom of the pan when you swirl it around to distribute it. Heat the oil until it is about 350 degrees. (It will shimmer!)

Pop spoonful of batter into the hot oil.

Cook the batter quickly, turning as needed, until it is golden brown. Do not crowd the fritters in the pan! They will be idiosyncratic but lovely. Add a little more oil if you really must for frying.

When individual fritters are ready drain them on paper towels and store them in the warm oven until all the fritters have been cooked.

Serves 4 to 6.