

Fry

(From preceding page)

4. Roll ball in breadcrumbs until coated all around. Shake off excess breadcrumbs and place on a clean platter. Continue until all batter has been rolled into balls and covered with breadcrumbs.

5. Pour corn oil to a depth of 3 inches in a medium-sized deep saucepan. Heat corn oil on a medium flame to 375 degrees on an oil and candy thermometer, or until a drop of water sizzles in the oil.

6. Using a long handled slotted spoon, place a few balls at a time in the oil. Fry for 3 minutes, rolling balls occasionally, until they are dark brown on all sides. Move balls to a plate covered with paper towels and drain them momentarily. Serve immediately with horseradish, if desired.

BEER BATTER DEEP FRIED SOUR PICKLES

Ingredients:

2 or 3 sour or half sour pickles, sliced 1/8-inch thick.

Discard ends and tiny pieces.

1/4 cup flour

1 egg

1 cup beer

2 teaspoons baking powder
1 cup panko, Japanese-style breadcrumbs. Can be purchased in most supermarkets, many gourmet food stores, and Asian groceries.

1 quart corn oil, or more, if needed

Preparation:

1. Drain pickle slices on both sides on paper towels. Place flour on a plate and roll slices in flour.

2. Place corn oil to a depth of

3 inches in a medium sized deep saucepan. Heat oil on a medium flame to 375 degrees F on an oil and candy thermometer, or until a drop of water sizzles in oil.

3. Using an electric mixer, whisk together egg, beer, and baking powder. Add panko and blend until well incorporated.

4. Immediately dip floured pickle slices into batter. Let excess drip off. Using a long handled slotted utensil, submerge a few slices into the oil. Fry for 2 to 3 minutes, or until batter puffs and turns crunchy. Remove slices with long-handled utensil and drain on paper towels. Serve immediately.

Yield: Approximately 30-40 pickle slices

Add the cooked rice. Stir to blend. Add the flour and ricotta cheese. Blend until well combined.

2. With your fingers, form rice mixture into balls 1 inch in diameter. Your hands will be sticky, but manipulate rice mixture until you form perfect tight spheres or they will fall apart while frying.

3. Cover a cookie sheet with aluminum foil. Place balls on the foil. Cover balls with plastic wrap and refrigerate them for 1 hour, or until they are firm.

4. Place olive oil in a large skillet, rolling it around until bottom surface is well oiled. Place as many rice balls as will fit comfortably in the skillet, leaving room to turn the balls with a wooden or plastic spoon. When bottom of balls brown, roll them around until another surface browns. Continue frying until balls are completely brown all around. With a long-handled slotted spoon, move balls to a plated line with paper towels. Continue frying until all balls are crunchy and brown. Serve immediately.

Yield: 20 rice balls ▲

FRIED RICE BALLS ITALIAN-STYLE

Ingredients:

1 egg

2 cups of cooked rice of any kind

1 tablespoon flour

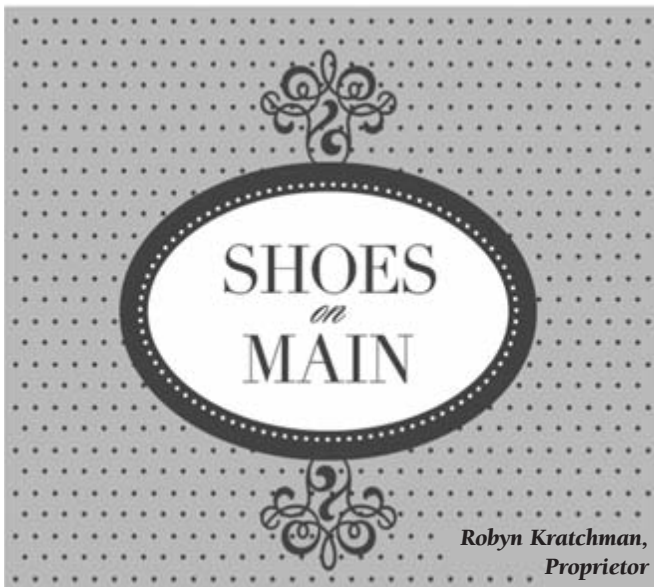
3 tablespoons ricotta cheese

3 tablespoons olive oil, or more, if needed

Preparation:

1. Beat egg in a large bowl.

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