

Recipe
Artichoke Fritters

By
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Ingredients

- ¾ C plain breadcrumbs
- ¾ Tsp salt
- ½ Tsp oregano
- ¼ Tsp black pepper
- ½ Tsp yellow asafetida powder
- 2 C artichoke hearts
- ½ C yogurt
- Oil for pan frying
- Squeeze of lime

Preparation

1. In a mixing bowl, combine the breadcrumbs, salt, oregano, pepper and asafetida.
2. In a small mixing bowl, whisk the yogurt until smooth.
3. Heat oil in a skillet over moderate heat.
4. Quickly dip the artichoke hearts in yogurt and pat in the breadcrumb mixture to completely cover them.
5. Place 3-4 fritters (according to the size) on the skillet and cook for 3-5 minutes, turning on each side, until golden and crisp. Drain and serve hot with a squeeze of lime.

Serves

4-5

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