



URBAN MINISTRY INC.

Akara

Black-Eyed Pea Fritters

SERVES

6-8 PEOPLE AS AN APPETIZER

YUM! The first 100 registered participants will receive a free produce bag.

INGREDIENTS

- 1 pound black-eyed peas
- enough water for soaking peas
- 1 tbsp fresh herbs of choice finely minced
- ½ tsp salt
- ½ tsp black pepper
- Canola, safflower or peanut oil for frying

Directions

- 1 Soak peas overnight.
- 2 Drain peas.
- 3 Blend the soaked peas with the seasonings with an immersion blender or in a food processor until desired consistency.
- 4 Heat oil in a frying pan on medium heat.
- 5 Scoop mixture into oil by the spoonful.
- 6 Fry until golden brown on both sides.
- 7 Remove from frying pan with a slotted spoon and drain on kitchen towels.
- 8 Repeat process until all of the mixture is fried.
- 9 Enjoy!