

Pineapple Fritters



PREPARATION TIME

10 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

tropical punch



It is thrifty to buy vegetable oil in 48-ounce, or larger, bottles.

However, the size can be difficult to handle. Transfer the oil into a pint-size bottle for daily use. Store the large bottle in a cool, dark place.

SHOPPING LIST

- canned pineapple rings
- confectioners' sugar

ON HAND

- oil • flour • salt • sugar
- egg • milk

INGREDIENTS

- 3 cups plus 2 tablespoons vegetable oil
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1 tablespoon sugar
- 1 egg, lightly beaten
- 1 cup milk
- 1 (20-ounce) can pineapple rings
- 1/4 cup confectioners' sugar

Make Ahead

You can combine the flour, salt and sugar in step 1 up to 4 hours ahead.

♦ VARIATION

Try making these fritters using canned apricot halves for a change.

SERVES 4

COOKIN' Express

- If you do not have a thermometer to test the oil temperature, you can drop a cube of white bread into the hot oil. If it browns evenly in 1 minute, the oil is ready to use.

1 Heat 3 cups oil in a large deep pot over high heat until temperature reaches 365°F. Meanwhile, combine flour, salt and sugar in a large bowl.



2 Mix egg, milk and remaining oil in a small bowl. Slowly add liquid ingredients to dry ingredients, stirring with a fork or whisking until smooth.

3 Pat pineapple rings completely dry. Dip each ring into batter, letting excess drip back into bowl.



4 Lower rings gently into hot oil with a slotted spoon, 2 at a time. Fry until golden brown, about 2 minutes. Drain well on paper towels. Sprinkle with confectioners' sugar.