

SPAM™ Fritters

A spam fritter is a slice of Spam fried in batter. Commonly eaten with chips and mushy peas, spam fritters are served in fish and chip shops in England. They were first introduced during World War II due to fish being unavailable. So closely is the spam fritter associated with the war that in 1995 a government memo relating to the commemoration of the 50-year anniversary of the war ending recommended "spam-fritter frying to get into the wartime spirit".

Serves 4

Ingredients

12oz SPAM® Chopped Pork and Ham

Oil for frying or deep frying

Batter:

4oz (1 cup)

Plain flour

Pinch of salt

1 Large egg

4 fl oz (half cup) Milk, or milk and water, or water, or beer

Method

1. Mix together all the batter ingredients in a bowl. The mixture should be thick, in the proportions given above, in order to coat the SPAM® well.
2. Cut the SPAM® into 8 slices.
3. Meanwhile, heat 2-3 tablespoons oil in a frying pan or wok, or heat a depth of oil in a deep-fryer to 340o F or until a cube of day-old bread turns golden in 1 minute.
4. Coat the SPAM® slices once or twice with the batter then drop them into the hot oil.
5. If shallow frying allow 2-3 minutes on each side; if deep frying allow a total cooking time of 3-4 minutes, turning over the fritters as required.
6. Drain on kitchen paper. Serve with mash.