

DANDELION FRITTERS

2 cups of fresh dandelion flowers with bitter green bracts removed
1/3 cup flour
1/3 cup milk
1 teaspoon baking powder
1/3 cup corn meal
1 egg
dash of sea salt

Mix the dry ingredients together and then add the egg. Combine well.

For sweet: mix in one tablespoon of honey (or to taste) plus 1/2 teaspoon to 2 teaspoons total of the following herbs: cinnamon, cloves, cardamom, nutmeg.

For savory: mix in a pinch of thyme, rosemary, oregano or other savory herbs. You may also want to add another dash of salt.

Dip the flower blossoms into the batter, coating both sides. Fry in hot oil until golden brown.

Drain & cool on paper towels.