Breadfruit Salmon Fritters

Suzanne Brooks



1 large can salmon, with liquid
1 chopped onion or scallion
chopped garlic to taste
1 or 2 eggs
chopped Scotch Bonnet pepper
(or pepper sauce seasonings
of your choice)
3/4 cup breadfruit flour
oil for frying

Directions

Mix all ingredients together. Drop by spoonfuls into hot oil. Spread flat.

Turn fritter when brown and crispy on one side.

Turn and fry until done on the other side. Enjoy!



