

## Tomato Fritters

Cut peeled tomatoes into slices, season with pepper and salt, spread some chopped cooked meat on one side, and cover with another slice of tomato. For the batter, beat up one egg, add half a cupful of milk, a pinch of salt, one tablespoonful of olive oil; then sift in one cupful of flour. Mix well till smooth and glossy. Allow to stand in a cool place for one hour, then add one teaspoonful of baking powder. Dip in the slices of tomato, place them gently in a frying-basket, and fry in smoking hot fat to a golden color. Drain on white paper, dish and garnish with fried parsley. Serve hot.