

Tomato Fritters

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| 1 Pint of Canned Tomatoes | 2 Tablespoonfuls of Butter |
| 1 Tablespoonful of Sugar | 2 Rounding Tablespoonfuls of Cornstarch |
| 1 Tablespoonful of Finely Chopped Onion | 1 Egg |
| Salt and Pepper to Taste | Breadcrumbs |

RUB the tomatoes through a colander and add the sugar, onion, salt and pepper. Put into a saucepan and boil up well. Blend the butter and cornstarch in another pan over the fire. Draw the tomatoes to one side and stir in the paste. Let the mixture cook for a few minutes until very thick, stirring constantly, then remove from the fire and stir in the yolk of the egg. Pour into shallow buttered pans, and, when cold, cut into circles with a round biscuit-cutter. Beat up the white of the egg, brush over the rounds with it, toss in fine breadcrumbs and fry. These fritters may be fried in a frying-basket in deep fat or in a small quantity of fat in a frying-pan until they are crisp and brown on both sides. They should be served piping hot and are excellent with meats of all kinds, and especially with fish or with pork.