Mock Calimari Rings

From Shucky's Kitchen

INGREDIENTS

1 c. Flour2 sheets Toasted nori snacks

½ t. Pink or sea salt

½ t. Pepper

1 t. Seasoning Mix*

1 c. Water

1 tin Hearts of Palm 1-1/2 c. Bread crumbs

Oil for deep frying

DIRECTIONS



2. Add the water and whir again.

Drain the hearts.

4. Push the centres out and make rings.

5. Heat the oil.

6. Put bread crumbs in a bag.

7. Dip the rings in, then shake in bag to coat.

8. Drop into hot oil and deep fry until browned.

9. Drain on paper towel and serve!

*Old Bay, Kentucky Kernel, Montreal Steak Spic e, etc.



Sylvia Genders, © 2018

