

\*Note: This recipe suggests “sea shrimp.” We have simple adapted it to use “land shrimp.” Sea shrimp are close cousins of land shrimp, such as *Galleria*. *Galleria* should be prepared for the fritters the same way that sea shrimp are, boil live *Galleria* in water for 10 minutes, drain, and add to the batter.

For lemon basil *Galleria* fritters, I use the thick fritter batter and add a cup of boiled *Galleri*. Simply add about a tablespoon of grated lemon rind and a teaspoon of basil.

For cinnamon apple *Galleria*, I add a half cup (or more if desired) of *Galleria* and a half cup (or more if desired) of thinly chopped apples. As soon as they are out of the oil, I drain, put them in a paper bag with a cup of sugar and a Tbs of cinnamon, shake vigorously and serve. Very delicious.

I have never used a thin fritter batter, but in Thailand, they have similar products. The thick fritters are easier for first-time land shrimp adventurers.

This basic fritter recipe was adapted from the Betty Crocker New Picture Cookbook, 1961, First Edition. All the adaptations are my own, tested by more than a thousand students and guests in the past 15 years.