



These were intended to be more of a Potato Rosti but our grater wasn't up to the job so I improvised! They were actually more like an Onion Bhaji. Certainly not a disaster, but I'm good to admit an error once in a while!

They are there on the plates, just dwarfed by Sue's monster pasties.....

We served them with Sue's giant home made Cornish Pasties ? [Recipe here](#)

Home made pickled Cauliflower and chilli ? [Recipe here](#)

Home made chutney ? [Recipe here](#)

Home made Garlic Bread ? [Bun recipe here](#)

Home made Coleslaw

Cherry Tomatoes and red Onions dressed with a little oil and Parsley

Ingredients:-

3 large Potatoes, parboiled and sliced very thinly

2 Onions, sliced finely

3 tbs plain flour (Gluten free works fine)

2 tsp Chilli flakes

2 tsp Garlic salt

2 tsp Onion salt

2 Eggs

Oil for frying

Method:-

(1) Once the sliced Potatoes have cooled mix all the ingredients in a bowl.

(2) Form into fritters.

(3) Fry in a little oil turning once, until golden brown on both sides.

There is a 'Continental' shop not far from us. Next time we have a little spare cash we'll probably get a bag on Gram flour and try a proper Onion Bhaji recipe.