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 tbls 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.