How to Make Easy Pineapple Fritters

This is an extremely easy recipe to make pineapple fritters which can be made with ingredients found around the house.

Ingredients

- Pineapple rings
- Breadcrumbs
- Flour
- Eggs

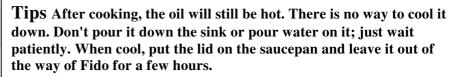
Steps



1. Beat a few eggs and pour them on a flat plate.



3. Get a saucepan about half full of oil and put it over a high heat.



If you want to test when the oil is ready then very, very carefully, let a single drop of water hit the oil. If it hisses, sputters and explodes, things are ready to go.

If you are really hungry, you can dip the pineapple in the flour, then the egg, then the flour again, then the egg again, then the breadcrumbs. This double-batters it and makes your coating much thicker. You can repeat that again and triple batter it, or even quadruple batter!



2. Get the flour on another plate and the breadcrumbs on its own plate as well.



4. Get the pineapple rings dip them first in the flour, then in the egg and finally in the breadcrumbs.



5. Put the pineapple ring on a mesh ladle (or tongs if you don't have one) and dip in the hot oil for about 10 seconds.



- 6. Take the pineapple fritter out and put on a paper towel.
- 7. Enjoy!