

CARROT PATTIES

5	10	20	SERVINGS	
2	4	8	TSP	OLIVE OIL
1	2	4	LB	CARROTS (PEELED & GRATED)
2	4	8	EA.	EGGS
1	2	4	CUP	FLOUR
5	10	20	EA	CLOVES GARLIC (MINCED)
1	2	4	EA.	ONION (MINCED)
1 ½	3	6	TBSP	PARSLEY (CHOPPED)
1	2	4	TBSP	SUGAR
1/2	1	2	TSP	SALT & PEPPER

1. SPRAY A LARGE POT, HEAT OIL, WASH, PEEL & GRATE CARROTS FINE.

2. IN A LARGE BOWL MIX CARROTS WITH ALL REMAINING INGREDIENTS. MIX UNTIL WELL BLENDED.

3. WITH A TABLESPOON, SPOON CARROT MIXTURE INTO HOT FRY PAN. FRY UNTIL BROWN ON EACH SIDE.

4. SERVE AS SIDE DISH OR AS AN APPETIZER.