



Cabbage Fritters Recipe



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Introduction

Cabbage fritters are a delightful dish that combines the satisfying crunch of cabbage with a golden, crispy exterior. These fritters offer a great way to enjoy vegetables while providing a tasty snack or side dish option. Perfect for any occasion, they are simple to prepare and can be adapted with various spices and herbs to suit your taste preferences.

Ingredients with Measures

Cabbage – 2 cups, finely shredded
Carrots – 1 cup, grated
Onion – 1 medium, finely chopped
Garlic – 2 cloves, minced
Egg – 1 large
Flour – $\frac{1}{2}$ cup
Salt – 1 teaspoon
Black pepper – $\frac{1}{2}$ teaspoon
Cumin – 1 teaspoon (optional)
Oil – for frying

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes
Total Time: 35 minutes
Yield: About 12 fritters



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Detailed Directions and Instructions

Prepare the Cabbage

Shred the cabbage finely using a knife or a food processor. Measure and prepare the required amount for the fritters.

Cook the Cabbage

In a large pan, heat some oil over medium heat. Add the shredded cabbage and cook, stirring occasionally, until it becomes tender, which should take about 10-15 minutes.

Mix Ingredients

In a mixing bowl, combine the cooked cabbage with flour, eggs, grated cheese, and spices. Mix well until all ingredients are fully combined.

Shape the Fritters

Take small portions of the mixture and shape them into patties or fritters, ensuring they are evenly formed for consistent cooking.

Heat Oil for Frying

In a frying pan, heat oil over medium-high heat. Ensure there is enough oil to cover the bottom of the pan for even frying.

See also [Ravioli with Tomatoes, Asparagus, Garlic, and Herbs](#)

Fry the Fritters

Carefully place the shaped fritters into the hot oil, making sure not to overcrowd the pan. Fry until they are golden brown and crispy on both sides, about 4-5 minutes per side.

Drain Excess Oil

Once cooked, remove the fritters from the pan and place them on a paper towel-lined plate to absorb any excess oil.

Serve Hot

Serve the cabbage fritters hot with your choice of dipping sauce or condiment.

Notes

Vegetarian Option

This recipe is vegetarian and can be enjoyed by those who do not consume meat.

Ingredient Variations

Feel free to customize the recipe by adding other vegetables or herbs to the mixture for added flavor.

Storage

Leftover fritters can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or on a skillet before serving.

Serving Suggestions

These fritters can be served as a snack, appetizer, or side dish and pair well with yogurt or sour cream.



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Cook techniques

Grating Cabbage

Grate the cabbage finely to ensure it mixes well with the other ingredients and cooks evenly.

Mixing Ingredients

Combine grated cabbage with flour, eggs, and seasonings until you achieve a smooth batter.

Frying Perfectly

Heat oil in a frying pan and test the temperature before adding the fritter mixture to achieve crispy edges.

Draining Excess Oil

After frying, place the fritters on a paper towel to absorb any excess oil.

Serving Suggestions

Serve cabbage fritters with a dipping sauce or yogurt for added flavor.

FAQ

Can I use other vegetables in the fritters?

Yes, you can incorporate vegetables like carrots or zucchini for added flavor and nutrition.

See also [Chicken Enchiladas with Cheese Sauce](#)

How do I store leftovers?

Store leftover fritters in an airtight container in the refrigerator for up to 3 days.

Can I bake the fritters instead of frying?

Yes, you can bake the fritters in the oven at 375°F (190°C) until golden brown for a healthier option.

What can I use instead of flour?

You can use gluten-free flour or chickpea flour as a substitute for regular flour.

How do I ensure the fritters are crispy?

Make sure the oil is hot enough before frying and do not overcrowd the pan to maintain crispiness.



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Conclusion

Cabbage fritters are a delightful and versatile dish that can be enjoyed as a snack, appetizer, or side. They are easy to prepare, packed with flavor, and offer a creative way to incorporate vegetables into your

meals. Whether you serve them with a dipping sauce or alongside a fresh salad, these fritters are sure to satisfy both your taste buds and your nutritional needs. Enjoy experimenting with different seasonings and ingredients to make them your own!

More recipes suggestions and combination

Sweet Potato Fritters

Combine shredded sweet potatoes with herbs and spices for a sweet and savory twist on traditional fritters.

Zucchini Fritters

Use grated zucchini mixed with cheese and green onions for a light and refreshing variation.

Chickpea Flour Fritters

Create a gluten-free option by mixing chickpea flour with water and spices, then adding finely chopped vegetables.

Spinach and Feta Fritters

Incorporate fresh spinach and crumbled feta cheese for a Mediterranean flair.

Cauliflower Fritters

Mash steamed cauliflower and mix it with eggs and breadcrumbs for a delicious low-carb alternative.

Herbed Potato Fritters

Make a comforting dish by mixing grated potatoes with aromatic herbs and deep-frying them for a crispy treat.

See also [Garlic Butter Shrimp and Steak](#)

Mexican-Style Corn Fritters

Add corn kernels, jalapeños, and spices for a zesty fritter that packs a punch.

Carrot and Ginger Fritters

Combine shredded carrots and fresh ginger for a sweet and aromatic option that pairs well with yogurt sauce.



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