

Pseftokeftedes Santorini



5-6 roma tomatoes, skinned and diced
1/2 c green onions, whites and greens, diced
2 cloves garlic, minced
1 T fresh parsley, chopped
1/2 t dried oregano
1/4 t cinnamon
6-10 fresh mint leaves, chopped
1 t dried thyme
Salt and pepper to taste
1 cup flour
1 t baking powder
1/2 c olive oil
Lemon, cut into wedges
1/2 c plain Greek yogurt

In a large mixing bowl, combine all the ingredients from the tomatoes to the salt and pepper. In a smaller bowl, sift together the baking powder and flour. Add the flour to the tomato mixture and stir to combine. Ingredients should be well-mixed and have the consistency of a pancake or cake batter. Refrigerate for at least 30 minutes.

Heat the olive oil in a large skillet. Pour ladle-size scoops of the refrigerated tomato batter into the skillet. Fry the first side 3-5 minutes (or until golden brown), flip and fry the next side another 3-5 minutes (or until golden brown). Remove the fritters and let drain on a paper towel-lined plate. Repeat until batter is gone.

Serve hot with lemon wedges and Greek yogurt.

