

## Egg Nog Fritters



1 quart Turkey Hill Egg Nog  
1¾ cup cream of wheat  
¼ teaspoon nutmeg  
1 beaten egg (plus 2 tablespoons cold milk)  
Flour for coating  
Dried breadcrumbs for coating

Pour the egg nog in a medium sauce pan and whisk in the cream of wheat until well combined. Place over medium-high heat stirring constantly until mixture thickens and is the consistency of porridge, about 5 to 8 minutes.

Spread the mixture into a 8x12 inch buttered baking dish and cover with plastic wrap directly on the surface of the mixture and chill in the refrigerator over night.

When cold, cut into 20 squares and remove from pan. First dredge each square with the flour, then dip in the beaten egg mixture, and evenly coat with the breadcrumbs. Fry in vegetable oil until golden brown. Serve with your favorite fruit preserve.

Makes 20 (½ inch) fritters .

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