



Acarra: Black Eyed Pea Fritters

by Chef Lachelle Cunningham

2-4 servings

Inspired by Chef Pierre Thiam's book *Yolele: Recipes from the Heart of Senegal*

Ingredients:

- 1/2 cup Black Eyed Pea Flour
- 2 tablespoons onion, coarsely chopped
- 1 teaspoon baking soda
- 1 teaspoon salt + more for finishing
- 1 cup water or vegetable stock



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Directions

1. Mix together the black eyed pea flour, onion, baking soda and 1 teaspoon of salt until incorporated.
2. Whisk in the water and once well mixed, set aside and allow to rest for at least 2 hours. The batter should be a smooth, light paste.
3. In a large frying pan, heat the oil to 350 and drop 1 tablespoon accara batter into the oil. Repeat until there are several dollops in the pan. Do not crowd the pan. Turn fritters once. Remove from the heat when they are golden brown and drain on paper towels. Serve with hot pepper sauce (recipe below).

Hot Pepper "Kaani" Sauce

- 1 tablespoon olive or grapeseed oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 6 ripe roma tomatoes, chopped,
- 1 habanero pepper
- 1 bay leaf

1. Heat the oil in a saucepan over medium-low heat and saute the chopped onion and garlic until soft and fragrant.
2. Add tomatoes, habanero and bay leaf. Simmer for 30 minutes, stirring often.
3. Add salt and pepper and blend until smooth.
4. Season to taste for salt and pepper.

