

Valencia (Fried Oranges)

From Master Bishop Geoffrey d'Ayr

13 cans Mandarin Orange Segments or
equivalent volume of Peeled, Fresh Orange
Segments
5 lbs. Bag of Flour

6 Pack of Ale
1 Dozen Eggs
Salt
Oil for Frying
1 lb. Brown Sugar or Plain White Sugar

Drain and dry orange segments. Make a batter with flour, eggs, salt and ale, enough to coat orange segments. Put remaining ale in cooks! Heat oil for deep frying. Dip orange segments in batter, plunge in hot oil until cooked, remove, drain, sprinkle with sugar and serve.

This is labor intensive and best for small feasts as you can only make one plate per table at a time. Or you can make one large, fruited pancake in a fry pan, sort of a batter frittata. Cut into 1/8's and serve.