

(National) New York

What New Yorker wouldn't like this spaghetti?

Deep Fried Spaghetti in Garlic Batter

About 8 servings

2 pounds spaghetti, cooked
2 cups spaghetti sauce
1 box yeast bread mix
1 teaspoon garlic powder
1 teaspoon garlic salt
water

Garnish: marinara sauce for dipping

1. Mix the spaghetti and sauce in a bowl.
2. Scoop about 1/4 cup into each hole of a muffin tin; then freeze at least 2 hours.
3. Mix the bread mix according to package directions, adding garlic powder and garlic salt.
4. Add water as needed to thin to batter consistency.
5. Dip each spaghetti "muffin" into the batter.
6. Deep fry for 3 minutes; then drain.
7. Serve with marinara and dip like you are in the mob.

