



Zucchini Fritters

2 C Zucchini, washed and coarsely grated

½ C Potatoes, washed (unpeeled) and coarsely grated

Kosher salt

¼ C finely diced onion

1-2 T all-purpose flour

1 Egg

1-1/2 T chopped dill, chives, parsley or mint

Zest of ½ lemon (optional)

1-3 T Olive oil or neutral vegetable oil (or unsalted butter!)

Procedure

Place the grated zucchini and potato in a colander and sprinkle 1 T kosher salt and toss together. Spread out in the colander to allow for maximum drainage of water. Let it sit for 30 minutes over the sink or a bowl.

After 30 minutes, squeeze as much water out of the zucchini-potato mixture and wrap in paper towels or a clean kitchen towel and squeeze again. Any excess moisture will dilute the mixture, so dry well. Sprinkle with the flour to absorb any excess moisture.

While the zucchini-potato mixture is sweating out the water, whisk the egg, herbs and lemon zest (if using) together in a medium bowl. Add the onions and grated vegetables and stir together well, season with black pepper.

Preheat oven to 200° F. Heat a large skillet or cast-iron pan over medium heat. Add the oil (or butter, if using and wait until the foam subsides). When the oil is hot, drop a spoonful of the fritter batter in, 4-5 at a time, depending on size of skillet. Pat fritters gently with a spatula to flatten. Cook until golden brown on the first side and gently flip and cook the second side until also browned. Place on the cookie sheet and keep fritters warm while you make the rest of the fritters.

***Note:** To test for seasonings, fry one small fritter before frying all of the batter and taste. Adjust seasoning, if needed before frying the rest.

