***ZUCCHINI Fritters***

2 medium zucchini 2 tbs diced red onion

2 extra large eggs – beaten lightly 7 tbs all-purpose flour

1 tsp baking powder ¾ tsp kosher salt

¼ tsp freshly ground pepper ½ tbs unsalted butter

½ tbs vegetable oil

* Grate zucchini into a bowl, using large side of box grater
* Stir in onion and eggs
* Stir in flour, baking powder, salt and pepper
* Heat a large 10”–12” frying pan over medium heat - melt butter and oil together in pan
* When butter is hot, lower heat to medium-low and drop heaping spoon of batter into pan
* Cook Fritters 2 minutes on each side until browned. Repeat with remaining batter.

Makes 8 - 3” Fritters

\*\*Zucchini does not need to be peeled before dicing