Vegetable Zucchini fritters

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It’s that time of year when we have more zucchini then recipes. So I am always looking for different recipes to use them in.

Zucchini fritters are savory vegetable patties made from grated zucchini mixed with flour, egg and seasonings. Once combined, the batter is shaped into patties and pan- fried until golden brown and crispy on the outside and tender on the inside.

They make a great summer side dish, appetizer or light main course.

Tips for success when making vegetable zucchini fritters

1. Grate the zucchini and onion and place either in a tea towel or colander. Sprinkle with a bit of salt and let sit for 10 minutes. this helps draw out the excess liquid. dry zucchini is key to crispy fritters.
2. The zucchini mixture should be slightly thick but not too dry.
3. Heat a generous amount of oil(I use a combination of extra virgin olive and canola oil for frying.) over medium high heat. Drop spoonful’s of the batter into the pan and flatten slightly using the back of the spoon. cook until golden brown and crispy. Drain on paper towels serve with marinara sauce . ENJOY!!!

Ingredients

- 2 medium size zucchini
- 1 small onion
- 1 Tbsp. minced garlic
- 1 egg
- 1 cup flour
- 1 tsp. baking powder
- 1/2 cup grated parmesan
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste
- 2 cups oil for frying

Instructions

1. Start by washing the zucchini and drying
2. In a bowl lined with a clean tea towel grate the zucchini and the onion . wring the towel to squeeze out

as much of the liquid as possible. Discard the liquid.
3. remove the zucchini from the towel. Mix the baking powder with the flour. Slightly beat the egg.
4. Mix all the of the ingredients together
5. Form into patties and fry over medium low heat until golden brown, about 5 minutes per side, Serve with marinara and ENJOY!!!!