

Zucchini Cornmeal Fritters

Our zucchini and summer squash plants are thriving. I've been trying to keep them picked when the fruits are small –8-10 oz. size. When shredded, a smaller zuke yields about 2 cups which is all you need for a loaf of zucchini bread. Today, zucchini was the basis of some tasty fritters.

Recipe:

2 cups shredded zucchini

1 egg

1/2 cup cornmeal–yellow or blue

1 tsp. baking powder

1/2 tsp. salt

2 tsp. Aleppo or black pepper (Aleppo red pepper is milder than red pepper flakes with a little bit of kick.)

Olive oil for frying

Condiments: Salsa, sour cream, cilantro or ?? (I served it with freshly chopped tomatoes, avocado, minced garlic, basil, balsamic vinegar, olive oil, salt & pepper.)

Beat the egg and mix with shredded zucchini.

Stir together the cornmeal, baking powder, salt, and Aleppo pepper.

Mix dry and wet ingredients.

Heat frying pan to medium-hot.

Add olive oil and fry about 2 T. of the mixture, flattened into a little patty, about 2-3 minutes per side.

Serve with your favorite condiments.

2 servings.

The first time I made these I did not drain the liquid from the zucchini and the batter was nice and somewhat stiff. The second time it turned out a little runnier so I added a couple more tablespoons of cornmeal. It depends upon how juicy the squash is or if it's a little more than 2 cups shredded. Drain the zucchini if you think it needs it before adding the egg and dry ingredients. I find it easier to just add a little more cornmeal.