

Aug. 9 – Zucchini Fritters

Ingredients:

3 c. grated zucchini

½ c. grated onion

1 egg, beaten

1/3 c. shredded cheese

1 c. Bisquick (dry)

Salt to taste

Directions:

Place grated zucchini in colander and sprinkle with salt. Drain 30 minutes. Press excess liquid off the zucchini, then mix in onion, egg and cheese. Drop by heaping tablespoon onto a hot grill or skillet lightly oiled and fry like pancakes. This recipe is easily doubled or tripled if you need to use up more shredded goodness. This summer I mixed up a big ol' batch then flattened spoonfuls onto waxed paper on cookie sheets and quick froze them. For long-term storage, I tossed the frozen fritters into a gallon ziplock bag. Now, it's even easier to reach in and pull out just the right amount for any meal. They brown quickly and disappear just as fast upon serving.