

Zucchini Fritters

Ingredients:

6 c grated zucchini
4 TBS olive oil
1/4 c grated onion
3/4 c flour
1 tsp baking powder
1/4 c grated Parmesan cheese
1/2 c bread crumbs
3 eggs, beaten
4 TBS dill and parsley, chopped
Salt and pepper
Vegetable oil for frying
Tzatziki for serving



Method: Place grated onion and zucchini in colander and sprinkle with 1/2 tsp salt. Let drain liquid for an hour. Then, press with hands to remove moisture.

Mix all ingredient (except frying oil) in bowl and place in refrigerator for an hour to firm up.

Heat oil in pot and form the mixture into 24 patties. Fry each until golden brown.

For a healthier version, place a tablespoon of oil in skillet and pan fry three minutes on each side. When brown, finish in a 350 degree oven for 20 minutes.

Serve warm or cold with tzatziki.