

## Zucchini Fritters (Pancakes)

(Makes about 20)



When you are inundated with zucchini and looking for inspiration beyond zucchini bread, this is a delicious side dish. They are reminiscent of the potato pancakes that my father and my mother-in-law made and, like the potato version, pair well with sour cream or apple sauce. Super easy to make!

### Ingredients:

3 cup shredded zucchini  
2 eggs (for vegan option use egg substitute or flax/chia seed/water)  
1 cup flour  
1 teaspoon baking powder  
1 clove garlic minced  
¼ cup chopped fresh parsley  
Salt and Pepper to taste  
Olive oil for frying

- In a large bowl, combine all the ingredients except the eggs. Toss well.
- Beat the eggs with a fork and pour into bowl mixing well.
- Line a platter with paper towels and set aside.
- In a large cast skillet (cast iron works well), add olive oil over medium high heat. When the oil is hot, drop about ¼ cup of the batter into the pan. Lightly flatten with a spatula.
- Cook for 3 minutes until deep golden brown. Be careful not to cook on too hot of a temperature or they will brown on the outside and be raw on the inside.
- Flip and cook the other side for about 3 minutes until deep golden brown.
- You will need to add a little more oil before each batch.