



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

ZUCCHINI FETA BITES

1 lb small zucchini, shredded
1 teaspoon salt
1 egg, slightly beaten
¼ cup flour
½ teaspoon baking powder
½ cup crumbled feta
1 tablespoon fresh dill, chopped
Zest of 1 lime
¼ teaspoon sea salt
¼ teaspoon freshly ground pepper
¼ cup olive oil

THE STEPS:

- Shred the zucchini with a box grater or with the shredding disc of your food processor
- Place shredded zucchini in a bowl and sprinkle with 1 teaspoon of salt – toss well
- Place zucchini mixture in a cheesecloth and hang to drip for 1 hour.
- After the hour passes, with zucchini still in cheesecloth, squeeze excess liquid. *There will be a lot of liquid!*
- Place drained zucchini in a large mixing bowl with all of the remaining ingredients **EXCEPT THE OLIVE OIL** and mix thoroughly.
- Heat olive oil over medium high heat in a large non-stick skillet.
- Drop heaping teaspoons of batter into the hot oil.
- Fry until golden then turn over, flatten slightly and repeat.
- Drain on paper towel.

THE LOVE: The fritters freeze perfectly. Reheat from frozen in a 400°F oven until they are hot and crispy.