



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 Fritters *inspired by Smitten Kitchen*

3 lbs small zucchini, shredded
3 teaspoons salt
3 eggs
¾ cup flour
1 ½ teaspoon baking powder
1 ½ cup reggiano parmigiano
3 tablespoons fresh mint, chopped
Zest of 2 lemons
½ teaspoon sea salt
½ teaspoon freshly ground pepper
1/3 cup olive oil

Shred the zucchini with a box grater or your food processor
Place in a bowl and sprinkle with 3 teaspoons of salt - toss well
Place zucchini mixture in cheesecloth and hang to drip for 1 hour
After the hour passes, with zucchini still in cheesecloth, squeeze excess liquid.
Place drained zucchini in a large mixing bowl with remaining ingredients and combine thoroughly.
Heat olive oil over medium high heat in a large non stick skillet.
Drop heaping tablespoons of batter into hot oil.
Flatten slightly with a spatula.
Fry until golden then turn over and repeat.
Drain on paper towel.
Serve with sour cream laced with a bit of lemon zest.

* The fritters freeze perfectly. Reheat from frozen in a 400°F oven until they hot and crisp.

THE LOVE: Take the time to get rid of as much liquid as you can from the zucchini.