

Zucchini Fritters

At the end of the summer, Granny always had plenty of zucchini hanging on the vines in her garden. She would serve these fritters hot, but I like to prepare them ahead and offer them room temperature for a late morning brunch buffet.

Serves 2-4

Ingredients

1 pound zucchini, stems removed
1 egg lightly beaten
1/4 cup parsley, chopped
1/2 cup grated reduced-fat Parmesan cheese
1/2 cup flour
1/2 tsp baking powder
1/4 cup tarragon, chopped (optional)
1/8-1/4 tsp nutmeg (I love nutmeg so I add 1/4)
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper to taste

Directions

Combine all of the ingredients except for the zucchini in a large bowl. Whisk to form a batter, removing large lumps, about 1-2 minutes. Grate the zucchini and add it to the bowl. The moisture from the zucchini will produce a thick batter as you stir. Use the batter immediately.

Heat olive or canola oil in a large skillet over medium-high heat. Using a 1/4-cup measure, pour out 3-4 cakes. Cook 2-3 minutes on each side until lightly browned. Drain on paper towel.

Make it a Brunch

Citrus Almond Tea Cake, Buttermilk Biscuits

Wine Pairing

Pinot Blanc or Sauvignon Blanc, Bloody Mary