

Zucchini Fritters

*from the kitchen of
www.janesLITTLEloves.com*

Ingredients: 3 regular zucchini
 1/4 cup of chopped scallions or chives
 1/2 cup of flour
 3 cloves of garlic
 1 egg
 salt

Instructions: 1 Grade the zucchini, mix in salt, and leave it in a
 strainer over the sink (or a bowl) for 10 minutes to
 allow for draining excessive water.
 2 Meantime chop scallions, press garlic, beat the egg, and
 mix all with flour.
 3 After 10 minutes add zucchini to the flour mixture.
 4 Fry each fritter on a pan on medium heat for approx. 2
 minutes on each side.
 5 When done, put each fritter on a paper towel to
 remove excess oil.

Bon appetit!

