

Zucchini Fritters

Active Time: 15 Minutes

Total Time: 45 Minutes

Servings: 8 as an appetizer, 4 as a side dish

Although these fritters are at their best when hot, they can be served at room temperature accompanied by the yogurt-cucumber sauce. They make a nice side dish for seafood, poultry or lamb.

INGREDIENTS

1 pound small zucchini, coarsely grated

Salt

1/2 pound feta cheese, or equal parts feta and kasseri or ricotta

6 green onions, minced

1/2 cup chopped fresh dill

1/4 cup chopped fresh mint (optional, I prefer to leave it out except when serving with lamb)

1/4 cup chopped fresh flat-leaf (Italian) parsley

3 eggs, lightly beaten

1 cup all-purpose flour

Freshly ground pepper

Peanut oil for frying

DIRECTIONS

Place the zucchini in a sieve or colander, salt it lightly and toss to mix. Let stand for 30 minutes to draw out the excess moisture. Using a kitchen towel, squeeze the zucchini dry and place it in a bowl. Crumble the cheese over the zucchini and add the green onions, dill, mint, parsley, eggs, flour and salt and pepper to taste. Stir to mix well.

In a deep frying pan over medium-high heat, pour in the peanut oil to a depth of 1/4 inch. When the oil is hot, using a serving spoon, drop spoonfuls of the batter into the oil, being careful not to crowd the pan. Fry, turning once, until nicely browned on both sides, 2-3 minutes per side. Using a slotted spoon or spatula, transfer the fritters to paper towels to drain. Keep warm until all the fritters are cooked.

Arrange the fritters on a warmed platter and serve hot.