

CRISPY DILLY ZUCCHINI FRITTERS RECIPE

Ingredients

- 2 medium zucchini (or one large zucchini)
- 2 teaspoons (tsp.) salt
- 4 scallions, diced
- 1/4 cup parsley, chopped
- 1 1/2 Tablespoons (Tbsp.) Cherchies® Lem'n Dill Seasoning
- 1 large egg, beaten (might need more depending on zucchini)
- 1/2 cup grated Parmesan cheese
- 1/3 cup cornmeal
- 1 Tablespoon (Tbsp) cornstarch
- 1 Tablespoon (Tbsp) baking powder
- Canola or olive oil for frying
- Sour cream or ***special sauce* (optional) for dipping
- Extra diced scallions or chives to garnish (optional)



****Special Sauce Ingredients: (optional)**

- Mix equal parts of mayonnaise and Cherchies® Hot Banana Pepper Mustard in a bowl.

Preparation

1. Grate zucchini into a colander with a box grater in the sink, or use a food processor with a shredding attachment. Toss the zucchini with two teaspoons of salt. Let the shredded zucchini sit in a colander over a large bowl for 10 minutes. The salt will draw out the moisture from the zucchini.
2. After 10 minutes, put the grated zucchini in a clean kitchen towel, and squeeze out as much liquid as possible. The more liquid squeezed out, the crispier the fritters will be.

3. Add the drained zucchini, scallions, parsley, Cherchies® Lem'n Dill Seasoning, egg, cheese, cornmeal, cornstarch, and baking powder to a large bowl. Mix to combine. (To make this dairy-free, omit Parmesan cheese or substitute with vegan parmesan cheese).
4. Add a thin layer of oil to a pan, and over medium heat, add spoonfuls of the zucchini mixture. Flatten with a spatula and pan-fry until golden brown (3-5 minutes per side). Once the fritters are cooked, remove them from the pan and drain them on a paper towel-lined plate.
5. Serve with sour cream or **special sauce, garnished with scallions or chives for dipping.