

ZUCCHINI AND CORN FRITTERS

ingredients:

- 3 medium-sized Zucchini
- 2 ears of Corn
- 1 teaspoon Butter
- 1/2 cup All-Purpose Flour
- 1/2 cup grated Pecorino Romano
- 1 Large Egg
- 2 cloves of Garlic, run through a garlic press
- 2 tablespoons Lemon Juice
- 1 teaspoon Lemon Zest
- 1/2 teaspoon Salt
- about 2 tablespoons Olive Oil or Butter

directions:

1. Using a grater or food processor, shred your zucchini into a bowl lined with cheese cloth or a clean kitchen towel. (You will need 2 1/2 cups of shredded zucchini).
2. Gather the cloth or towel around the zucchini and twist the zucchini squeezing the water out of the zucchini. You want to remove as much excess water as possible. Discard the excess liquid. Place the zucchini in a mixing bowl and set aside.
3. Slice the kernels off the ears of corn. Melt the butter in a skillet over medium heat. Add the corn and sauté until tender, about 5 minutes. Pour the corn into the bowl with the zucchini.
4. Add the flour, pecorino Romano, egg, lemon juice, lemon zest, garlic, and salt. Mix thoroughly until well combined. To form the fritters, place about 3 tablespoons of the dough in your palm, rolled it into a ball, and then press it flat.
5. Add enough olive oil to coat the bottom of a skillet over medium heat. Once your pan is hot, begin to add the fritters, making sure not to over crowd them. Cooking about 4 – 6 fritters at a time depending on the size of your skillet.
6. Cook each side for about 2-3 minutes or until golden brown. Serve with tzatziki.

Enjoy!

