

Greek Zucchini Fritters

Recipe by Martha Rose Shulman

Ingredients: (Recipe may be doubled if desired)

- 2 pounds large zucchini, trimmed and grated on the wide holes of a grater or food processor
- Salt
- 2 eggs
- ½ cup chopped mixed fresh herbs, such as fennel, dill, mint, parsley (I like to use mostly dill)
- 1 tablespoon ground cumin
- 1 cup fresh or dry breadcrumbs, more as necessary
- Freshly ground pepper
- 1 cup crumbled feta
- All-purpose flour as needed and for dredging
- Olive oil for frying



1. Salt zucchini generously and leave to drain in colander covered with weighted plate for 1 hour.
2. In large bowl, beat the eggs and add shredded zucchini, herbs, cumin, bread crumbs, feta, salt and pepper to taste. Mix together well. Take up a small handful of the mixture; if it presses neatly into a patty, it is the right consistency. If it seems wet, add more breadcrumbs or a few tablespoons of all-purpose flour. When the mixture has the right consistency, cover the bowl with plastic wrap and refrigerate for one hour or longer.
3. Heat 1 inch of olive oil in a large frying pan until rippling, or at about 275 degrees. Meanwhile, take up heaped tablespoons of the zucchini mixture, and form balls or patties. Lightly dredge in flour.
4. When oil is very hot, add the patties in batches to pan. Fry until golden brown, turning once with a spider or slotted spoon. Remove from the oil, and drain briefly on a rack. Serve with plain Greek style yogurt if desired.

- Advance preparation: The mixture can be assembled up to a day before you make and fry the fritters. Martha Rose Shulman can be reached at martha-rose-shulman.com.

Jane Gentry, Chef (ilovepennycakes.com)

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