



Zucchini-Corn Fritters

Serves 6-8

Ingredients:

The vegetables

- 2 medium zucchini
- grated ½ small onion
- diced 1 clove garlic
- minced 2 ears corn, kernels removed
- Fresh basil chopped

The dry ingredients

- ½ cup cornmeal
- ½ cup flour
- ¼ teaspoon baking soda
- ¼ teaspoon pepper
- ½ teaspoon salt

The wet ingredients

- ¾ cup buttermilk
- 1 large egg

Method

- Coarsely shred zucchini into a mixing bowl and sprinkle salt over shredded zucchini
- Mix the zucchini and let sit for 10 minutes
- Wrap the zucchini in a paper towel and squeeze dry
- Place into a clean mixing bowl and add all the other chopped vegetables

- In a separate bowl, mix the cornmeal, flour, baking soda, pepper and salt (dry ingredients)
- In a third mixing bowl, whisk together the buttermilk and egg (wet ingredients)
- Combine the wet and dry ingredients into the vegetables and mix till just combined
- Preheat a skillet with some vegetable oil over medium heat
- Working in batches shallow fry the fritters for 3-4 minutes per side until golden brown
- Drain on paper towels and serve with sourcream or plain yogurt
- Serve warm or at room temperature