

## Zucchini Fritters

4 cups zucchini, grated (I used half yellow, half green)

1 onion, grated

2 cloves garlic, grated on a microplane, or crushed

2 green onions, chopped

handful of parsley, chopped

1/2 cup flour

1 egg

salt & pepper

Canola oil for frying

Heat up a large skillet over medium high heat with a small amount of canola oil in the bottom.

This is a good time to line a baking sheet with foil, place a rack in the pan and plunk it in the oven. Set the oven to warm. This will help you fry all the fritters in batches and keep them warm.

Grate the zucchini, onion, and garlic into a large bowl and mix in the green onions, parsley, flour, salt & pepper and the egg.

Mix well to combine everything. It will look gummy and pasty, but will fry up a nice golden brown.

Once the oil is nice and hot (a drop of water will skip across) drop the batter by large spoonfuls and gently flatten them out.

Fry the fritters until golden brown on the edges and they start to dry out a bit on top then gently flip them over to finish cooking. (Be gentle so you don't splash the oil)

Transfer gold brown fritters to your pan in the oven to keep warm until the entire batch is cooked.

Season with salt & pepper before serving.