

# Zucchini Fritters

*Larkin Rogers*

2 lbs zucchini, grated (preferably a mix of green and yellow)  
4 eggs  
1 cup flour  
1-2 tsp baking powder  
2 cloves garlic, minced  
1-2 Tablespoons fresh summer savory or thyme  
Pinch Salt  
Freshly ground pepper  
zest from 1 lemon  
dash of Tabasco  
Freshly grated Parmesan cheese  
Olive oil for frying 1 cup all-purpose flour

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**Countryside Farmers' Markets**

## **Makes 4 dozen**

Mix flour, baking powder, lemon zest, salt & pepper in a medium bowl. Add eggs and beat into dry ingredients. Add zucchini, garlic, Tabasco and herbs. Mix to combine. Drop spoonfuls of batter in medium-hot oil and fry until golden. Flip and fry until golden on second side. Dust with parmesan and serve.

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