

ZUCCHINI FRITTERS WITH FETA AND DILL

(from Michael Symmon's Live to Cook)

2 medium zucchini
1 tsp kosher salt
1 + 1/2 Tbs fresh dill, finely minced
1 large green onion, thinly sliced
1 tsp minced garlic
1/4 tsp ground black pepper
4 ounces crumbled feta cheese
zest of 1 lemon
1 large egg
3 Tbs all purpose flour
canola oil



Cut both ends of the zucchini and grate using the large holes of a grater, right over a kitchen towel. Sprinkle the kosher salt on top, twist the towel around it, and place it inside a bowl while you prepare the rest of the ingredients (a lot of liquid will drain from the zucchini).

Place the feta cheese in another bowl, add the dill, garlic, green onion, black pepper and the lemon zest. Squeeze the zucchini by twisting the towel around it over the sink until all liquid is released. Add the zucchini to the bowl, mix well, and add the egg and flour, mixing until fully combined.

Heat enough oil in a frying pan to come to 1/4 inch height. Form small fritters using 1/4 cup measure or eye-ball it. Cook the first side until brown before flipping the fritters over. Drain on paper towels.

Transfer the fritters to a serving platter. Garnish with yogurt sauce if you want (I omitted this step, served it plain, surrounded by small grape tomatoes and fresh dill).