**Zucchini Corn Fritters**

**Ingredients:**
- 2 medium zucchini, coarsely shredded  
- Kosher salt, freshly ground pepper  
- 1 tbsp. unsalted butter  
- ½ small onion, finely chopped  
- 1 clove garlic, finely chopped  
- 2 ears corn, kernels cut off  
- ½ cup yellow cornmeal  
- ½ cup all-purpose flour  
- ¼ tsp. baking soda  
- ¾ cup buttermilk  
- 1 large egg  
- Vegetable oil, for frying

**Directions:**
Toss the zucchini with ½ tsp. salt in a bowl; let stand 10 minutes. Wrap the zucchini in a kitchen towel and squeeze dry.  
Heat the butter in a large nonstick skillet over medium-high heat. Add the onion and garlic and cook, stirring occasionally until slightly softened, about 4 minutes.  
Add the corn and cook until crisp-tender. About 3 minutes. Set aside.  
Whisk the cornmeal, flour, baking soda, ¼ tsp salt and ¼ tsp. pepper in a medium bowl. Whisk the buttermilk and egg in a large bowl, then stir in corn-onion mixture and zucchini.  
Add the cornmeal mixture and stir until just combined.  
Heat ⅛ inch vegetable oil in a large nonstick skillet over medium heat. Work in batches, scoop scant ¼ cupfuls of the batter into the oil and use the back of the measuring cup to flatten the scoops.  
Cook until the fritters are golden brown, 3-4 minutes per side.  
Drain on paper towels and sprinkle with salt. Serve warm or at room temperature.

Submitted by: Miriam Gross