

Chanukah Recipes – JMIG Fall/Winter 2016-17 Newsletter

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, ¾ 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