

# Zucchini Fritters

## Ingredients

- 1 pound (about 2 medium) zucchini or yellow squash
- 1 teaspoon coarse or Kosher salt, plus extra to taste
- 2 scallions, split lengthwise and sliced thin
- 1 tablespoon fresh chopped dill
- 1 large egg, lightly beaten
- Freshly ground black pepper
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- Olive or another oil of your choice, for frying
- Sour cream (optional)

## Preparation

Preheat oven to 200 degrees. Have a baking sheet ready.

Trim ends off zucchini or squash (or combination of the two) and grate them either on the large holes of a box grater or, if you have one, using the shredding blade of a food processor.

In a large bowl, toss squash with 1 teaspoon coarse salt and set aside for 10 minutes. Wring out the squash in one of the following ways: pressing it against the holes of a colander with a wooden spoon to extract the water, squeezing out small handfuls at a time, or wrapping it up in a clean dishtowel or piece of cheese cloth and wringing away.

Return deflated mass of squash shreds to bowl. Taste and if you think it could benefit from more salt (most rinses down the drain), add a little bit more; we found 1/4 teaspoon more just right. Stir in scallions, dill, egg and some freshly ground black pepper. In a tiny dish, stir together flour and baking powder, then stir the mixture into the squash batter.

In a large heavy skillet — heat 2 tablespoons of oil over medium-high heat until shimmering. Drop small bunches of the zucchini mixture onto the skillet only a few at a time so they don't become crowded and lightly nudge them flatter with the back of your spatula. Cook the fritters over moderately high heat until the edges underneath are golden, about 3 to 4 minutes. If you find this happening too quickly, reduce the heat to medium. Flip the fritters and fry them on the other side until browned underneath again, about 2 to 3 minutes more. Drain briefly on paper towels then transfer to baking sheet and then into the warm oven until needed. Repeat process, keeping the pan well-oiled, with remaining batter. I like to make sure that the fritters have at least 10 minutes in the oven to finish setting and getting extra crisp. Serve with a dollop of sour cream and dill if desired.

Do ahead: These fritters keep well, either chilled in the fridge for the better part of a week and or frozen in a well-sealed package for months. When you're ready to use them, simply spread them out on a tray in a 325 degree oven until they're hot and crisp again.