

Childhood Zucchini Pancakes



Serves: 16



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

2 medium zucchini
2 eggs
2 tablespoons flour
4 tablespoons grapeseed oil, or any other frying oil
Salt

PREPARATION

1. Grate the zucchini into a bowl using the large grating side of a box grater. Let the zucchini sit for two to three minutes, then squeeze out excess water.
2. Stir in the flour and add the egg. Mix well with a fork. Season with salt.
3. Heat the oil in a heavy duty sauté pan or skillet over medium heat. When the oil is hot but not smoking, lower the heat to medium-low and drop heaping teaspoon of zucchini batter into the pan. Cook the pancakes about one and half minutes on each side, until browned.
4. Place the pancakes on a plate lined with a paper towel to absorb excess oil. Serve warm.