

ZUCCHINI FRITTERS

Description

When zucchini is plentiful I shred it and freeze 2 cups in a baggie. It is easier to use fresh than to wait for the thawing. Don't drain if using thawed. This recipe was one my mother (Barbara Moran Mackie) found years ago and our whole family loves. There are lots of variations out there, but this is simple and we serve it with sliced tomatoes and cucumbers or a salad or just by themselves.

Ingredients

- 1/3 cup Bisquick Original baking mix
- 1/8 tsp pepper
- 2 cups shredded, unpeeled zucchini (2-3 medium)
- 1 cup shredded parmesan cheese
- 2 slightly beaten eggs, or more
- 2 tbsps butter or margarine

Instructions

In mixing bowl, stir together Bisquick, cheese and pepper.

Stir in beaten eggs until mixture is just moistened.

Stir in zucchini.

Melt butter in non stick or other skillet.

Using about 2 Tablespoons of mixture for each fritter, fry about 2 to 3 minutes on each side, or until lightly browned and cooked through.

Notes

I use a little more for each fritter and make 6, Three fritters fit in my skillet so it works.