

How to Make Zucchini Fritters

From Sally Cooper

Ingredients for Zucchini Fritters

There aren't too many ingredients for this recipe, and most of them are probably already in your kitchen. If not, here's what to add to your grocery list:

- **Zucchini:** This recipe obviously starts with plenty of fresh zucchini.
- **Flour:** Any all-purpose flour will work.
- **Cheese:** Use Parmesan for this recipe, or a similar hard cheese like pecorino.
- **Eggs:** If you aren't changing the size of the recipe, you only need a single egg. It helps bind the zucchini together.
- **Garlic:** A couple gloves of garlic will bring great flavor, but feel free to adjust to fit your tastes.
- **Oil:** Olive oil will work best for this recipe, but vegetable oil will achieve the same result.
- **Salt and pepper:** Salt is used at two different steps in the recipe to remove moisture from the zucchini and add flavor.

How to Make Zucchini Fritters

Toss the zucchini with salt and let drain. Squeeze out the excess juice with a cheesecloth, mix the zucchini with the remaining ingredients, then cook the fritters in oil until fried on both sides.

How to Store Zucchini Fritters

To refrigerate zucchini fritters, simply place them in an airtight container separated by parchment paper to avoid sticking.

Can You Freeze Zucchini Fritters?

Yes! To freeze, place the fritters on a baking sheet and place in the freezer for two to three hours before transferring them to a heavy-duty zip-top bag. Reheat on the stovetop until thoroughly warmed.