Zucchini Cakes

Description

Hi, guys. Since as far back as I can remember, Zucchini Cakes have been a summer favorite with my family. They can easily be an appetizer as well as a side dish, and everyone agrees that these things rock.

Summary

Yield: 2
Prep Time: 20 minutes
Category: Appetizers
Cuisine: American
Tags: Football Alan

Ingredients

- 1 large zucchini
- 1 tbsp minced garlic
- 1/2 cup breadcrumbs
- 1/2 cup italian 4 cheese blend or parmesan and reggiano
- 2 eggs

Instructions

Wash and cut the end off of one large zucchini.

Shred it using the large holes of a cheese grater.

Squeeze the shredded zucchini inside of a clean towel until you've removed as much liquid as possible.

Place shredded zucchini into a medium sized bowl.

Add minced garlic, breadcrumbs, cheese (shredded), eggs, kosher salt and pepper to taste.

Stir with a fork until well mixed.

Heat olive oil (about ¼ inch deep in bottom of skillet) to a medium heat.

When the oil is hot enough drop a glob of zucchini batter into the skillet and flatten it a bit.

After about two minutes, turn the cakes over (they should be nice golden-brown) and cook on

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the other side until done (about 2-3 minutes).

Serve with the dipping sauce of your choice and enjoy!