

Zucchini Pancakes

2 medium zucchini (2-3 cups)	1 teaspoon baking powder
2 tablespoons grated onion	1 teaspoon kosher salt
2 extra-large eggs, lightly beaten	1/2 teaspoon freshly ground black pepper
6 to 8 tablespoons all-purpose flour	Unsalted butter and vegetable oil

Directions

Preheat the oven to 300 degrees F.

Grate the zucchini into a bowl using the large grating side of a box grater or using the grating option on your food processor. Using your hands, or cheese cloth, squeeze out some of the moisture from the shredded zucchini. Stir in the onion and eggs. Stir in 6 tablespoons of the flour, the baking powder, salt, and pepper. (If the batter gets too thin from the liquid in the zucchini, add the remaining 2 tablespoons of flour.)

Heat a 10 to 12-inch skillet over medium heat and melt 1/2 tablespoon butter and 1/2 tablespoon oil together in the pan. When the butter is hot but not smoking, lower the heat to medium-low and drop heaping soup spoons of batter into the pan. The zucchini pancakes should be thin, like a regular pancake. If it is too thick it won't cook all the way through. Cook the pancakes about 2 minutes on each side, until browned. Place the pancakes on a sheet pan and keep warm in the oven. Wipe out the pan with a dry paper towel, add more butter and oil to the pan, and continue to fry the pancakes until all the batter is used. The pancakes can stay warm in the oven for up to 30 minutes. Serve hot.

This is a wonderful way to use up your extra-large zucchini that get away from you in the garden! Shred up the zucchini and use about 2-3 cups in this recipe, freeze and save the rest for later. Shredded zucchini makes great cakes and breads!