



# Noreen's Kitchen

## Battered Zucchini Sticks

### Ingredients

1 recipe of basic beer batter

1 or 2 large zucchini

### Step by Step Instructions

Heat oil in a large pot or deep fat fryer to 375 degrees.

Trim ends off of the zucchini then cut in half and cut into wedges.

Dip the wedges into the batter and place gently into the hot oil.

Fry until golden brown on both sides. It may be necessary to turn the wedges over to fry both sides.

Remove after approximately 1 minute and place on some paper towel to drain.

Sprinkle with salt and serve with ketchup, ranch dressing or your favorite sauce for dipping!

**Enjoy!**