



Zucchini Pancakes

2 – 3 medium zucchini

1/2 cup finely chopped red onion

2 eggs, slightly beaten

1/4 cup all purpose flour

1 teaspoon baking powder

1/4 cup grated Parmesan cheese

Salt and pepper to taste

Vegetable oil

Coarsely shred the zucchini; place it in a paper towel lined colander and press out as much moisture as you can.

Mix the zucchini with the rest of the ingredients except the vegetable oil in a large mixing bowl. Heat a large skillet over high heat until it nearly smokes; add enough vegetable oil to cover the bottom. Drop the zucchini mixture into the hot skillet by heaping spoonfuls, flattening them slightly with the back of the spoon; they should be about 2 1/2 inches in diameter. Fry them until brown, about 3 – 5 minutes per side, using care when flipping them. Drain briefly on paper towels, then serve immediately.

Makes 6 – 7 pancakes