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Zuke/Summer Squash Fresh Herb Fritters

Salt and freshly milled pepper	2 garlic cloves, finely chopped
2 pounds zuke/squash, coarsely grated	½ cup chopped parsley or cilantro or dill
2 eggs, beaten or ½ c. pureed silken tofu	1 Tablespoon chopped basil
1 bunch scallions or 2 small sweet onions, including an inch of greens, thinly sliced	
1 teaspoons chopped mint (optional)	Olive oil as needed
1 cup dried bread crumbs	

Lightly salt the zucchini and set aside in a colander to drain for 30 minutes. Meanwhile, mix the remaining ingredients together except the oil and pepper. Quickly rinse the squash, squeeze out the excess water, then stir it into the batter. Taste for salt and season with pepper. Film two large skillets with olive oil. When hot, drop in the batter—1/4 cup makes a fritter about 3 ½ inches across—and cook over medium heat until golden on the bottom. Turn and cook the second side. Serve hot with yogurt sauce, marinara sauce, salsa verde, or garlic mayonnaise. Serves 4.

From Vegetarian Cooking for Everyone by Deborah Madison.