

## ZUCCHINI PATTIES

This recipe has two major benefits. First, it gives you something to make with all those zukes you have been growing but didn't know what to do with. Second, it is so versatile that you'll likely devote most of your harvest to this one recipe.

This batch will make about 20 patties that are about 2" round.

3 C grated zukes (use skin and all)

2 eggs

½ C chopped onion

¾ C all purpose flour

½ C parmesan cheese

1-2 C of any cheese you like. I know it sounds like a lot but 2 C is what I use.

¾ teasp Garlic

½ teasp salt

1 tbsp of the spices you like, eg, oregano, basil, etc (1 tbsp total, not each)

Mix all in a big bowl then fry them in an oiled or buttered frying pan till well browned on each side.

Here's the versatile part. Use them in omelets, as a veggie burger, mixed with rice or noodles and pasta sauce, or make a zucchini patty parmesan like the one I brought to the potluck in June. The parmesan

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