

Briar Chapel Garden Club

Zucchini Fritters

- 2-3 zucchini (1 pound)
- 1 tsp. cumin
- 1 tsp. coriander
- 1 chopped green onion
- $\frac{3}{4}$ tsp. minced jalapeno
- 2 tblsp flour
- 1 egg, beaten
- Olive oil

Shred 1 pound of zucchini, salt and set aside. Rinse and squeeze thoroughly dry with your hands. Combine with 1 tsp. cumin and 1 tsp. coriander seeds (ground), a chopped green onion and $\frac{3}{4}$ tsp. minced jalapeno. Stir in 2 tablespoons flour and a beaten egg. Spoon 2 to 3 tablespoon mounds into hot olive oil and fry until brown on both sides. Drain on paper towels and serve with Greek-style yogurt.