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## Zucchini pancakes



Photo Susie Iventosch

3 eggs

1/2 to 3/4 cup milk

2-3 tablespoons butter or olive

oil for frying

### DIRECTIONS

Grate zucchini on the larger side of hand-held grater, or use grating tool on food processor. Wrap zucchini in cheesecloth or a kitchen towel, and ring out the excess liquid. Peel and grate onion. Place both zucchini and onion in large mixing bowl. Add garlic, salt, pepper, baking powder and paprika. Mix well. Stir in flour and breadcrumbs to integrate with zucchini. In a small separate bowl, beat eggs with fork, and add milk. Pour liquids into dries and mix well.

Drop by large spoonful onto greased frying pan or griddle. Pancakes should be roughly 3-4 inches in diameter. Saute at medium-high heat until cooked through and golden-brown on both sides. Serve warm as side dish or as a meatless entree, garnished with freshly grated Parmesan or a dollop of sour cream or creme fraiche.

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

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### INGREDIENTS

5 cups zucchini, grated

(approx. six medium-sized zucchini)

1 small red onion, grated

1 clove garlic, minced

1/2 to 1 teaspoon sea salt

1/2 teaspoon ground black pepper

1/2 teaspoon paprika

1 teaspoon baking powder

1/2 cup flour (white or whole wheat)

1/2 cup seasoned breadcrumbs

(can make your own by crumbling toasted bread)