

Zucchini Feta Cakes

You can grate the zucchini in the food processor, but I choose to do it with a grater. The zucchini has to be drained in a colander and then squeezed out on a dish towel to get out all the excess water (do not skip this step). I had quite a bit of excess water when I drained the zucchini (more than a cup). *Smitten Kitchen* recommends that you always use a cast iron frying pan to make “crispy fritters” as she calls them. Mine were not especially crispy, except for the outer ends. I assume that *Smitten Kitchen* used more oil than I did and her recipe uses only one egg. I also used more than a pound of zucchini (two fat ones). The original recipe only uses one pound. The original recipe also calls for dill, but I used chives instead. If you choose to use dill, put in some scallions to get the onion flavor. I could also see some mint in this recipe. If you make these cakes for a crowd, keep them warm in a preheated oven (250 degrees). But I like to eat them when they come right out of the pan.

Ingredients :

(makes 10-12 pancakes)

1-1 ½ pound zucchinis (2 or 3 zucchinis depending on size)
a generous amount of salt
freshly ground pepper
a smidge of ground nutmeg
3 smallish eggs, lightly beaten
1 cup crumbled feta cheese
½ cup flour
½ tsp baking powder
1/3 cup chopped chives or dill
2-4 TBS vegetable oil for frying, more if needed

The Yogurt Sauce

1 cup Greek yogurt
2-3 cloves garlic, grated
salt and lemon juice to taste

Directions:

Trim the ends (but do not peel the zucchini) and grate them on the large holes in a grater. Put the grated zucchini in a colander over a bowl and generously sprinkle with salt. Let it drain for about 20-30 minutes and then squeeze out as much juice as possible with a kitchen towel.

In the meantime, mix the flour with the baking powder. Put the drained zucchini in a bowl and add more salt to taste. Stir in the eggs, dill, nutmeg, pepper, and mix well. Add the feta and flour mixture.

In a large skillet, heat the pan and the oil until it shimmers. Drop a heaping tablespoon of zucchini batter in frying pan several inches apart. Flatten them a little bit with a spatula and fry until golden brown on both sides, about 3-4 minutes each side. If they brown too quickly, turn your heat down to medium. Put them on a plate lined with a paper towel and keep them warm in a preheated oven (250 degrees) while you fry the rest. Add additional oil if needed.

The Yogurt Sauce:

Combine all the ingredients and serve with the pancakes.

Guten Appetit!
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