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Zucchini Fritters

Ingredients

- 3 (1 ½ lbs total) zucchinis, shredded, medium grate (~5 cups)
- 2 ears of corn, shucked, kernels removed (about 1½ cups)
- 2 green onions, trimmed, chopped
- 2 Tbsp oregano, chopped
- 1 cup Kikkoman Tempura Better Miz (or 1 ½ cups Wegmans All-Purpose Baking Mix)
- ½ tsp black better
- 2 large eggs
- ¼ cup of water
- 3 Tbsp vegetable oil, divided

Directions

Toss together the zucchini, corn, oregano, tempura batter, salt, pepper, eggs, and water in a large bowl until well combined.

Heat 1 Tbsp of vegetable oil in a large skillet or griddle on medium heat until oil faintly smokes.

Drop ½ cup of batter onto the large skillet: spread to for 3- to 4-inch pancake with back of the spoon. Make 3 more pancakes. Cook them for about 3 minutes, until golden brown. Turn them over; cook for about 2 more minutes. Transfer to serving plate, keep warm.

Add 1 Tbsp oil before each new batch of pancakes. Repeat step 3 until all batter is used.

Recipe Submitted by: Buddy Molis, St. James Food Pantry Woodbridge