

## ZUCCHINI PANCAKES

**4 – 5 medium zucchini (about 1 and ½ lbs.)**

**¾ tsp. salt**

**4 eggs**

**1 clove garlic, minced**

**¾ cup flour**

**½ cup grated cheese (Parmesan or Romano)**

**1 tbsp. chopped onion**

**¼ tsp. black pepper**

**Sour cream (optional)**

**Trim and coarsely shred zucchini (about 5 cups.) In bowl toss zucchini with salt. Place in colander and put dish or bowl on top weighted down with cans. Drain 15 minutes.**

**In a bowl beat eggs and garlic. Stir in flour, cheese, onion, and pepper just until moistened (batter will be lumpy.) Stir in zucchini.**

**For each pancake, spoon 1 heaping tablespoon batter on hot lightly oiled skillet, spread to 3 inch circle. Cook over med. heat 2-3 minutes on each side until golden brown.**

**Or do them in the oven. They may take longer but are delicious. Cook at 325° on a lightly greased cookie sheet for about 15 minutes on each side or until browned.**

**Serve topped with sour cream. Or cool, place in container with waxed paper and freeze.**

**To reheat, place in 425 degree oven and bake uncovered for 8 – 10 minutes.**