

Gnome Cooking

ZUCCHINI LATKES

This is a delicious variation on Jewish potato pancakes.

- 3 pounds zucchini (about 6 medium)
- 2 teaspoons salt
- 1 1/3 cups Japanese panko, or unseasoned bread crumbs
- 2 large eggs, lightly beaten
- 1 tablespoon fresh thyme, chopped
- About 1 cup vegetable oil for frying

Grate zucchini using medium shredding disk of a food processor. Transfer to a colander placed over a bowl, toss with salt. Let stand 30 minutes.

Squeeze zucchini in batches in a kitchen towel to remove as much liquid as possible. Transfer zucchini to a large bowl and stir in panko or bread crumbs, eggs, thyme, salt and pepper to taste.

Preheat oven to 200°F.

Heat 1/3 cup oil in a 12-inch heavy skillet over medium heat until it shimmers. Scoop 2 tablespoon mixture per latke into skillet. Flatten with a fork to form 2½- to 3-inch pancakes. Fry until golden brown, about 2 minutes per side. Add more oil as necessary. Transfer to a paper-towel-lined baking sheet and keep warm in oven.

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