

MAKES 10 (3-INCH) PANCAKES

Zucchini Pancakes



ingredients

- 1 large (or 2 medium — about $\frac{3}{4}$ pound) zucchini, unpeeled
- 1 shallot, finely minced (about 2 tablespoons)
- 2 large eggs
- $\frac{1}{2}+$ cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon fresh black pepper
- unsalted butter
- olive or canola oil
- kosher salt
- fresh black pepper

serve with

- sour cream
- fresh chopped chives

first

Preheat oven to 300° degrees. Place a wire rack over a rimmed baking sheet. Line a strainer or colander with a paper towel and set over a bowl. Using the large holes of a box grater, grate zucchini into the strainer; set aside to drain while you prepare the other ingredients.

while the zucchini is draining...

In a large bowl, whisk together shallot, eggs, $\frac{1}{2}$ cup flour, baking powder, 1 teaspoon kosher salt and $\frac{1}{2}$ teaspoon fresh black pepper.

next

Carefully squeeze out any remaining liquid from zucchini; add to flour and egg mixture. Lightly stir together. If batter is too thin, add additional flour, 1 tablespoon at a time.

last

In a 12-inch skillet over medium heat, melt together 1 tablespoon butter and 1 tablespoon oil. When the butter is melted and the foaming has subsided, reduce heat to medium-low. Using a spring-release ice cream scoop or a soup spoon, drop batter into the pan, and lightly smooth top of pancake. Cook for 3 to 5 minutes on the first side until bubbles form on the edges and top and the bottom is golden brown. Carefully flip pancakes and continue cooking until pancakes are fully cooked through, another 3 to 4 minutes. Place pancakes on the wire rack. Season to taste with salt and pepper and place baking sheet in the oven.

Wipe the skillet clean with a paper towel. Add additional butter and oil and repeat with remaining batter. Keep the pancakes warm in the oven for up to 30 minutes.

Serve with sour cream and garnish with fresh chopped chives.