

Zucchini Pancakes

MAKES 10 (3-INCH) PANCAKES



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INGREDIENTS

- 2 medium (or 1 large – about $\frac{3}{4}$ pound) zucchini, unpeeled
- 2 tablespoons grated onion
- 2 large eggs, lightly beaten
- $\frac{1}{2}$ + cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon Kosher salt ($\frac{1}{2}$ teaspoon table salt)
- $\frac{1}{2}$ teaspoon fresh ground black pepper
- unsalted butter
- olive or canola oil
- salt & pepper

serve with

- sour cream
- fresh chopped chives

FIRST

Preheat oven to 300° degrees. Grate the zucchini into a bowl using the large grating side of a box grater. Stir in the onion and eggs. Stir in $\frac{1}{2}$ cup flour, baking powder, salt and pepper. (If the batter gets too thin from the liquid in the zucchini, add additional flour, 1 tablespoon at a time.)

NEXT

Heat a large 10- to 12-inch skillet (preferably non-stick) over medium heat and melt $\frac{1}{2}$ tablespoon butter and $\frac{1}{2}$ tablespoon oil together in the pan. When the butter is hot, but not smoking, reduce heat to medium-low and drop heaping soup spoons of batter into the pan. Lightly smooth out the top and spread into $\frac{1}{4}$ -inch thick pancakes.

LAST

Cook the pancakes about 3 to 4 minutes on the first side until browned. Flip and cook second side 2 to 3 minutes until browned and center is cooked through. Place pancakes on a wire rack set over a baking sheet. Place in preheated oven to keep warm.

Wipe out the pan with a dry paper towel, add more butter and oil to the pan and continue to fry the pancakes until all the batter is used. The pancakes can stay warm in the oven for up to 30 minutes.

Serve topped with sour cream and fresh chopped chives.