



## FRIED FETA & ZUCCHINI PATTIES

**Yield:** 8 to 10 servings

1 lb. zucchini, grated	2 garlic cloves, minced
1 t. kosher salt	2 scallions, thinly sliced
1 c. feta cheese, crumbled	1 T. dill, finely chopped
2 T. Parmesan cheese, grated	1 t. mint, chopped
4 T. flour	Pepper, to taste
2 eggs, beaten	Vegetable oil for frying

**Method** (1) Place zucchini on a plate and sprinkle with kosher salt (this will help remove the moisture). Set aside for a maximum of five minutes. Rinse with cold water and strain in colander. Wrap in a paper towel and squeeze until all water is removed. (2) Place zucchini and all remaining ingredients, except for oil, in a bowl and fold carefully to combine. Form mixture into patties about the size of the palm of one's hand. (3) Heat oil in a large pan over medium-high heat. Sauté patties until golden brown on each side. Handle carefully when turning or patty will fall apart.

*Recipe and photo credit: Chef/co-owner George Kyrtatas, Hathaway's Restaurant & Lounge, Cinnaminson, N.J., and author of My Big Fat Greek Feast (2004, Small Potatoes Press)*