

Zucchini Pancakes

4 to 5 medium zucchini (about 1 ½ lb.)

¾ tsp salt

4 eggs

1 clove minced garlic

¾ cup flour

½ cup grated Parmesan cheese

1 Tbsp finely chopped onion

¼ tsp pepper

Sour cream (optional)

Trim and coarsely shred zucchini (about 5 cups). In bowl toss zucchini with salt. Place in colander. Place plate on top; weight with cans. Drain 15 minutes; discard liquid.

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

For each pancake, spoon 1 heaping tablespoon batter on hot lightly oiled griddle or skillet, spread to a 3-inch circle. Cook over medium heat 2 to 3 minutes on each side or until pancake is golden brown. Keep pancakes warm while cooking remaining pancakes.

Serve topped with sour cream and possibly hot sauce. Or cool, layer in freezer container with waxed paper, and freeze up to 3 months.

To reheat, preheat oven to 425°F. Place frozen pancakes in single layer on greased baking sheet. Bake, uncovered, 8 to 10 minutes or until hot and slightly crisp. Makes 30 pancakes.