

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Savory Zucchini Pancakes

Submitted by a CSA Member!

2 cups shredded zucchini, approximately 1 large
¼ cup finely chopped onion
1 tsp baking powder
½ cup flour
½ tsp salt
1 egg, well beaten
dash of: pepper, cumin, oregano, and Tabasco
Butter for frying

Directions:

Combine all ingredients except butter for frying, mix well. Heat a skillet over medium high heat, and melt butter until hot. Drop mixture by spoonful into pan and flatten slightly. Fry until golden brown on both sides. Makes 12. Double the recipe and enjoy the leftovers cold the next day or cooked with tomato sauce for a zucchini pancake parmesan.



Untiedt's Vegetable Farm, Inc.

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