

### Zucchini Fritters with Dill Yogurt

1 1 / 2 lbs. zucchini, grated	1 / 2 tsp grated lemon zest
1 1 / 2 tsp kosher salt, divided	3 / 4 tsp ground pepper, divided
1 / 3 cup whole milk plain Greek yogurt	1 large egg, beaten
2 Tbl sour cream	1 / 3 cup flour
1 Tbl chopped fresh dill	1 / 4 cup cornmeal
1 Tbl sherry vinegar	2 Tbl olive oil
1 Tbl water	

1. Grate the zucchini, mix it with 1 / 4 tsp salt and put it in a strainer either in the sink or over a container.
2. Grate the zucchini, mix it with 1 / 4 tsp salt and put it in a strainer either in the sink or over a container.
3. Let stand for 15 minutes.
4. Meanwhile, to make the sauce, whisk yogurt, sour cream, dill, vinegar, water, lemon zest and 1 / 4 tsp each salt and pepper. Set aside
5. Place zucchini in a clean dish towel and squeeze until dry.
6. Transfer to a large bowl and stir in egg, flour, cornmeal, 1 / 2 tsp salt and the remaining 1 / 2 tsp pepper.
7. Heat 1 Tbl oil in a large nonstick skillet over medium high heat.
8. Using 2 Tbl of zucchini mixture to make each fritter, drop 6 fritters into the pan and flatten with a spatula into 2 inch disks.
9. Cook until golden brown - ~ 2 minutes per side.
10. Transfer to a wire rack to cool and repeat with remaining zucchini mixture and 1 Tbl of oil.
11. Sprinkle fritters with remaining 1 / 4 tsp salt.
12. Serve immediately with reserved sauce.

Serves 6

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