

Turkish Zucchini Pancakes

Author: Bon Appétit | January 1996

Carolyn T's
Cookbook

Servings: 20



- 1 pound zucchini, trimmed, coarsely grated**
- 2 cups chopped green onions**
- 4 large eggs, beaten to blend, or eggbeaters**
- 1/2 cup all-purpose flour**
- 1/3 cup fresh dill, chopped, or 1 1/2 tablespoons dried dillweed [or mint]**
- 1/3 cup chopped fresh parsley**
- 2 tablespoons chopped fresh tarragon, or 2 teaspoons dried [or basil]**
- 1/2 teaspoon salt**
- 1/2 teaspoon ground pepper**
- 2/3 cup crumbled feta cheese**
- 2/3 cup chopped walnuts**
- Olive oil**

Categories: Vegetarian, Vegies/Sides

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 71 Calories; 5g Fat (54.7% calories from fat); 4g Protein; 5g Carbohydrate; 1g Dietary Fiber; 47mg Cholesterol; 126mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat.

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Notes: These can be relatively free-form - meaning that if you don't have dill and tarragon, improvise with what you do have. As long as they sort-of go with zucchini. Substitute a different cheese if you don't have feta (maybe parmesan or dry jack). Even a melting cheese would be okay, except that it will ooze out of each pancake as it cooks.

Description: A great use of zucchini, especially if you have a prolific garden.

1. Place zucchini in colander. Sprinkle zucchini with salt and let stand 30 minutes to drain. Squeeze zucchini between hands to remove liquid, then squeeze dry in several layers of paper towels.
2. Combine zucchini, chopped green onions, 4 eggs, flour, chopped dill, parsley, tarragon, 1/2 teaspoon salt and pepper in medium bowl. Mix well. Fold in crumbled feta cheese. (Zucchini mixture can be prepared 3 hours ahead. Cover tightly and refrigerate. Stir to blend before continuing.) Fold chopped walnuts into zucchini mixture. Taste for seasoning (may need more salt).
3. Preheat oven to 300°F. Place baking sheet in oven. Cover bottom of large nonstick skillet with olive oil. Heat skillet over medium-high heat. Working in batches, drop zucchini mixture into skillet by heaping tablespoonfuls and flatten them slightly to make rounds or ovals. Fry until pancakes are golden brown and cooked through, about 3 minutes per side. Transfer each batch of pancakes to baking sheet in oven to keep warm. Serve pancakes hot. Serve with a small dollop of sour cream or yogurt as a garnish.