

Summer Squash Fritters

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 2 spring onions, finely sliced
- 2 cloves garlic, finely chopped
- 5 cups shredded squash
- 2/3 cup plain flour
- 2 large eggs, lightly beaten
- 2 tablespoon of herbs from the garden
- rice bran oil to fry

Equipment:

- chopping board
- knife
- metric measuring cups/spoons
- frying pan
- large bowl
- grater

Method:

1. In a large bowl combine the squash, spring onions, garlic, eggs, herbs, ¼ teaspoon salt and 1/8 teaspoon of pepper.
2. Heat oil in a frying pan and place mounds of mixture into the pan. Press them lightly and cook for a few minutes on both sides or until cooked through and golden brown.
3. Place on paper towel lined tray, immediately sprinkle with some salt.
4. Repeat process until mixture is finished.