

Zucchini Fritters

Kolokythokeftédhes

- 3 8-ounce zucchini
- 4 scallions, finely sliced
- 1 cup plain bread crumbs
- 1/2 cup grated feta or a hard, aged cheese
- 1/2 cup snipped dill weed
- 2 mint leaves, shredded
- 1 egg
- Salt and freshly ground black pepper, to taste
- 1/2 cup flour
- Olive oil for frying
- Lemon juice

The days we spent on the island of Naxos were filled with the discovery of a different beach each day and then a new restaurant each night. I remember one in particular because of its deliciously light zucchini fritters. They called them zucchini *keftédhes*, the word used for meatballs. Any mixture that results in a ball that can be fried usually carries this nomenclature. But they were fritters, the kind that melt in the mouth and are perfectly accompanied by yogurt or *skordhaliá*.

In the summer, when zucchini is so tender and plentiful, this makes for a surprisingly good appetizer. If you have a deep fryer, this recipe may turn out best.

Makes 20 fritters

1. When working with zucchini, make sure you let them get rid of their excess water. I shred my zucchini in a food processor, then place them in a colander, generously sprinkled with coarse salt to draw out the liquids. Let them sit for an hour. If they still feel wet, wrap them in a towel and squeeze.
2. Place the shredded zucchini in a large bowl. Mix the scallions, bread crumbs, grated cheese, dill, mint, egg, and salt into the zucchini. Grind pepper over the mixture. Check the consistency and add enough flour to give it solidity; you don't want a runny mixture, so adjust the flour accordingly. I use the flour chiefly for coating the fritters before frying.
3. Shape the fritters, place on baking sheet, cover with waxed paper, and chill them for an hour before frying.
4. Heat enough olive oil to come halfway up the fritters. Fry them on both sides, just a few at a time, so they will become crisp. Drain on paper towels.
5. For extra zing I sprinkle a bit of lemon juice on them. Serve hot with plain yogurt, *tzatzíki* (page 62), or *skordhaliá* (page 51).