



Zucchini Latkes with Cherry Glen Chevre and Martha's Hot Pepper Jelly

Catherine Wintermyer

About 4 medium zucchini, coarsely grated
Kosher salt
Fresh ground black pepper
2 large eggs
4 scallions or the equivalent amount of red onion
1 cup all-purpose flour
1/2 cup canola oil
1/4 cup extra virgin olive oil
1 tub Cherry Glen Chevre
1 jar Martha's Hot Pepper jelly

Grate your zucchini into large bowl lined with double-layer of paper towels. Add 2 scant tsps. of salt. Toss mixture with hands and start squeezing paper towels around mixture. As towels become soaked, discard and pat mixture with additional towels until they feel almost like riced potatoes. This takes only a little time--don't obsess about it--they should still be moist.

Add flour to zucchini along with scallions, beaten eggs and healthy dose of freshly ground pepper. Mix well.

Heat oil mixture in large heavy skillet. Add serving spoon of zucchini mixture and pat down. Add 4 or 5 to skillet at a time and pat down. **DO NOT CROWD SKILLET!** It will lower the temperature of the oil which causes unnecessary greasiness. Cook about 3 minutes on each side and drain on paper bag spread across cookie sheet. (This can be kept in a 150 degree oven if you want to keep them warm.)

When they are all cooked, lightly sprinkle with Kosher salt and spread with Cherry Glen Chevre and a tiny dollop of Martha's Hot Pepper jelly. Serve warm. Great as hors d'oeuvres, first course or as a vegetarian main dish.