

Zucchini Bacon Fritters

From – *The Cleaner Plate Club*

10 slices of bacon
½ cup corn meal
½ tsp baking powder
½ tsp salt
fresh ground black pepper
1 medium zucchini – grated
¼ cup onion – chopped
1 egg – lightly beaten
1 ½ Tbsp pure maple syrup

- Cook the bacon until crisp.
- Combine the cornmeal, baking powder, salt and a generous grind of black pepper in a bowl and mix well.
- Crumble the bacon into the bowl.
- Stir in the zucchini, onion, egg and maple syrup. Mix to combine. The mixture might not seem like it will hold together, but it will.
- Heat a large skillet over medium heat and use butter, oil or cooking spray to prevent sticking.
- Spoon the batter into the skillet about 1 Tbsp at a time. Flatten each spoonful slightly.
- Cook for about 2 minutes per side, until golden and cooked through.



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