

Zucchini Fritters with Lemon Chive Aioli

vegetable, canola, safflower, peanut or grapeseed oil for frying

- 1 lb zucchini, grated
- 1 small onion, chopped
- 1 T Italian parsley, chopped
- 1 large egg
- 1 1/2 cups flour
- 2 tsp baking powder
- 2 cups carbonated water
- salt and pepper, to taste

Pre-heat about 2 inches of oil over medium heat. In a small bowl, combine the zucchini, onion, parsley and egg. In a medium size bowl, whisk together the flour, baking powder and carbonated water. Gently fold the zucchini mixture into the flour mixture and season with salt and pepper. Gently drop one tablespoon of batter at a time into the oil and deep fry for about 1 minute or until golden brown. Remove from the oil and drain on a paper towel. Serve immediately.

Lemon Chive Aioli

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 T lemon juice
- 1 T chives, chopped
- salt and pepper, to taste

Place all ingredients in a bowl and mix until combined. Serve with Zucchini Fritters.

