

## Zucchini Fritters

1 pound small zucchini (about 3)  
1 teaspoon salt  
3 tablespoons minced parsley  
2 tablespoons minced fresh oregano  
1 garlic clove minced  
½ cup grated Parmigiano  
3 small or 2 large eggs  
1¼ cups fine dry bread crumbs  
Black pepper to taste  
Vegetable oil for frying

Wash and dry the zucchini. Trim off both ends. Grate the zucchini on the large holes of the grater into a colander set over a bowl. Thoroughly mix the grated zucchini with a teaspoon of salt, and allow it to drain for about 15-30 minutes.

Squeeze the zucchini by handfuls, allowing the liquid to drain into the bowl. Spread out the squeezed zucchini on paper towels. Pat the zucchini dry with more paper towels. Reserve the zucchini liquid for vegetable soups or sauces.

Put the dried, shredded zucchini in a bowl, and taste for saltiness. Add the minced parsley, oregano, and garlic to the zucchini. Beat the eggs in a bowl, and add them to the zucchini mixture, along with ¼ cup of the breadcrumbs and pepper to taste. Mix thoroughly.

Spread the remaining 1 cup of breadcrumbs on a large plate. Form the zucchini mixture into patties about 2 inches in diameter and ½-inch thick. Dredge the fritters on both sides in the breadcrumbs.

Heat the vegetable oil in a skillet over medium-high heat. When the oil is hot, fry the fritters on both sides until brown and crispy. Do not overcrowd the pan. Place them on a tray lined with paper towels, and blot the tops with another paper towel.

Serve hot or warm.