

July 2021 Garden Recipe:

Zucchini Pancakes and Tzatziki

Tzatziki Sauce

Ingredients:

- ½ cup finely grated cucumber
- 1 cup thick whole milk Greek yogurt
- 1 tablespoon lemon juice and zest
- ½ tablespoon extra virgin olive oil
- 1 garlic clove, grated
- ¼ teaspoon sea salt
- 1 tablespoon chopped dill
- 1 tablespoon chopped mint

Steps:

1. Place the cucumber on a towel and gently squeeze out a bit of the excess water.
2. In a medium bowl, combine the cucumber, yogurt, lemon juice, olive oil, garlic, salt, dill, and mint, if using. Chill until ready to use.

Zucchini Pancakes

Ingredients:

- 3 medium zucchini (about 1 pound), shredded
- Salt
- Freshly ground black pepper
- 3 large eggs, beaten
- ½ cup all-purpose flour
- 1 tablespoon extra virgin olive oil
- 1 tablespoon extra virgin olive oil
- 1 cup crumbled feta cheese
- 3 scallions, finely chopped
- 1/3 cup finely chopped dill
- 1 teaspoon baking powder
- 4 to 6 tablespoons vegetable oil, more as needed

Steps:

1. Preheat oven to 250 degrees.
2. Place zucchini in a colander over a bowl, and mix with ½ teaspoon salt.
3. Allow to drain for five minutes. Transfer to a cloth kitchen towel, and squeeze hard to extract as much moisture as possible. Squeeze a second time; volume will shrink to about half the original.
4. In a large mixing bowl, combine zucchini and eggs. Using a fork, mix well.
5. Add flour, ½ teaspoon salt, olive oil, feta, scallions, dill and ½ teaspoon black pepper.
6. Mix well, add baking powder, and mix again.
7. Place a cast iron skillet or other heavy skillet over medium heat.
8. Add 2 tablespoons vegetable oil and heat until shimmering.
9. Place heaping tablespoons of zucchini batter in pan several inches apart, allowing room to spread.
10. Flatten them with a spatula if necessary; pancakes should be about ¾ inch thick and about 3 inches in diameter.
11. Fry until golden on one side, then turn and fry again until golden on other side.
12. Repeat once or twice, frying about 5 to 6 minutes total, so pancakes get quite crisp.
13. Transfer to a plate lined with paper towels, and keep warm in oven.
14. Continue frying remaining batter, adding more oil to pan as needed. Serve hot.

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