

Sarah's Gluten-Free Zucchini Fritters

For a half batch I would do:

1 cup shredded zucchini (1/2 tsp salt and squeezed dry)
1/2 onion, minced and sautéed
1 ear corn, kernels cut off the cob (or 1/2 cup frozen kernels)

1/2 cup GF biscuit mix
1/2 cup masa harina (corn flour)
1/4 tsp baking soda
s & p to taste

1 egg
1 cup milk
1/4 cup veggie oil

Med-high skillet with oil 2/3 minutes each side.

Judy's Gluten-Free Zucchini Pancakes – August 25, 2013

1 cup shredded zucchini, shredded, patted dry, dash salt
1/2 cup GF Bob's pancake mix
1/4 cup masa harina
1/4 tea. baking soda
dash salt & pepper

2 eggs, beaten
1/4 cup milk
1 Tbl. Canola oil

Mix dry ingredients; add shredded zucchini. Mix well. Add eggs, milk & oil. Mix well. Adjust flour and/or milk if necessary. Fry in pre-heated skillet as you would pancakes.