

Potato Cakes with Zucchini and Onions

(makes 12 pancakes)

3 cups zucchini grated

1/2 tsp. kosher salt

Mix and place in colander to drain for 5 min. Then press or wring dry in a kitchen towel

Stir together the following:

Prepared zucchini

3 cups russet potatoes grated

1/2 cup onion, grated

1/2 cup flour

1/4 cup parmesan, grated

1 egg

1 1/2 tsp. salt

1/2 tsp. baking powder

1/4 tsp. cayenne

Heat 2 tbs. olive oil in non stick skillet over medium low. Drop potato mixture in oil by 1/4-cup measures and flatten to 1/2" thick. Sautee cakes until potatoes are cooked, about 5 minutes on each side. Add additional oil as needed.