Zucchini Bacon Fritters
From – The Cleaner Plate Club

10 slices of bacon
½ cup corn meal
½ tsp baking powder
½ tsp salt
fresh ground black pepper
1 medium zucchini – grated
¼ cup onion – chopped
1 egg – lightly beaten
1 ½ Tbsp pure maple syrup

• Cook the bacon until crisp.
• Combine the cornmeal, baking powder, salt and a generous grind of black pepper in a bowl and mix well.
• Crumble the bacon into the bowl.
• Stir in the zucchini, onion, egg and maple syrup. Mix to combine. The mixture might not seem like it will hold together, but it will.
• Heat a large skillet over medium heat and use butter, oil or cooking spray to prevent sticking.
• Spoon the batter into the skillet about 1 Tbsp at a time. Flatten each spoonful slightly.
• Cook for about 2 minutes per side, until golden and cooked through.

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