

## Mixed Squash Fritters

### Ingredients

1 ¼ cups	unsifted AP flour
1 tsp.	baking powder
½ tsp.	salt
1	egg, lightly beaten
½ cup	milk
1 ½ cups	fresh yellow summer squash and zucchini
2 Tbsp.	vegetable oil
¼ tsp.	garlic powder
¼ tsp.	onion powder
¼ tsp.	ground coriander powder

### Directions

Combine flour, baking powder, and salt in medium bowl. Stir in egg and milk just until flour mixture has all been moistened. Mixture should be lumpy. Fold in squash and add seasonings. Melt 2 tablespoons of oil into skillet over medium heat. Drop squash batter into skillet by tablespoonfuls and fry until brown on both sides and centers feel firm when gently pressed. 5-8 minutes. Remove to a serving platter and keep warm. Repeat until all batter has been used, adding oil as needed.

Org recipe converted from: Grandma's wartime kitchen

demoed @ Muskegon  
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