

Fried Zucchini

Ingredients:

- 2 Medium Zucchini, cut into rounds $\frac{1}{4}$ in thick, or half moons
- 2 Eggs, beaten
- 1 $\frac{1}{2}$ c. Cornmeal
- $\frac{1}{4}$ to $\frac{1}{2}$ tsp. Seasonings, your choice
- Oil For frying

Directions:

In a small bowl beat the eggs and set aside. Place skillet on medium high heat, pour oil and let warm up. Meanwhile place cornmeal on plate, mix in seasonings. Once you have zucchini cut, begin dredging through eggs and directly into cornmeal mixture into frying skillet of hot oil. Fry zucchini on each side for 3 -4 minutes or until crisp and browned. Drain on paper towels. Serve hot with or with a dip.