

Vegetable Fritters (mini pancakes!)

Chef Jenn Magrey

Ledyard Farmers Market

2 ears corn- husked and kernels removed – **LoPresti Farm**

½ bell pepper- small diced — **LoPresti Farm**

3 green onions- small chop – **Hidden Brook**

½ jalapeno – small diced – **Lopresti Farm**

1 small zucchini – grated and squeezed of water – **Lopresti Farm**

1 small yellow squash – grated and squeezed of water - **Lopresti Farm**

3 eggs – beaten

½ cup cornmeal

¼ cup flour

1 teaspoon salt

1/2 teaspoon pepper

1 teaspoon baking powder

1 teaspoon cumin

1 teaspoon chili powder

Mix everything in a bowl.

Heat a griddle or frying pan to medium high heat.

Spray with cooking spray

Drop batter by 1-2 teaspoonfuls and flatten a little if it doesn't spread.

Cook on each side until golden!

Is great with salsa, ranch dressing, guacamole, or for breakfast with eggs and a breakfast meat.
YUM!