



Summer Zucchini Pancakes with Asian Dipping Sauce

Dipping Sauce Ingredients

Makes around a cup

- 3 Tbsp sugar
- ¼ cup tamari
- ¼ cup seasoned rice vinegar
- 1 Tbsp Mirin
- 1 tsp toasted sesame oil
- 3 cloves garlic, peeled and finely minced
- 1 Tbsp toasted sesame seeds
- 1 bunch white onions, white parts only - sliced very thin
- ½ tsp chili flakes or to taste (be sure to add slowly and taste since they make the sauce very spicy)

Pancake Ingredients

Makes about 10 pancakes (3-4 inches in diameter)

- 6 cups shredded zucchini (about 1 ½ lbs zucchini)
- ¾ cup grated sweet white onion (1 small onion)
- 2-inch piece of ginger, peeled and grated (I use a ginger grater for this)
- 5-6 large eggs
- 1 cup sweet rice flour (purchase in Asian grocery store or natural food stores)
- Vegetable oil to fry the pancakes

Dipping Sauce Instructions

Stir sugar, tamari, vinegar, mirin and sesame oil together. Add chopped garlic, sesame seeds and onions, then slowly add chili flakes to taste. Set aside. The sesame seeds float on top of the sauce.

Pancake Instructions

Cut off both ends of the zucchini and grate (either with a food processor - using the shredding disc - or by hand). Put the shredded zucchini in a tea towel in batches and squeeze the liquid

out so it is dry. Use a lot of muscle power or the pancakes will be soggy and fall apart. This is messy and easiest to do over the sink.

Put the dry shredded zucchini in a large bowl. Using the same disc and food processor, grate the onion. Use a ginger grater for the ginger but if you see fibrous, unchewable pieces of ginger remove them. Mix these three things together.

Heat a 12-inch skillet or griddle, then add two tablespoons vegetable until hot.

Meanwhile, lightly beat the eggs with a whisk and pour over the zucchini mixture, add the sweet rice flour and mix until fully combined.

Scoop about ½ cup of batter and flatten the pancakes with a spatula on the hot pan or griddle. Don't crowd the pan - I make 4-5 per pan. Cook until golden on one side, then carefully turn over and cook until golden and crispy. Remove to a towel-lined plate. Add more oil and repeat.

Serve with the dipping sauce. Enjoy!