

Zucchini Fritters

Mary Dixson, Catlin, Illinois

Vegetable oil
 $\frac{1}{2}$ cup milk
1 egg, lightly beaten
1 cup all-purpose flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ of 1 ounce package ranch-style dip mix
2 cups (8 ounces) shredded zucchini

Fill a deep-fat fryer or skillet with oil to a 2 inch depth. Heat to 375°. Meanwhile, combine milk and egg in a mixing bowl. Stir together dry ingredients and add to egg mixture; blend well. Fold in zucchini. Drop batter by rounded teaspoons full into hot oil. Fry until deep golden brown, turning once. Drain thoroughly on paper towels.

Yield: $1\frac{1}{2}$ - 2 dozen.