

ALL PURPOSE / GARLIC SALT / GARLIC & HERB

# Zucchini - Corn Fritters



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FEATURING

OUR GARLIC AND HERB BLEND

Fresh zucchini and corn are mixed together in a perfectly spiced batter for this delicious, old southern dish. Garlic Salt, and the Garlic & Herb and All Purpose blends are added to compliment the flavors of both the zucchini and corn. They are wonderful as a side dish or a vegetarian meal. Mmm - zucchini love!

### Ingredients:

1 cup flour  
 1/2 Tblspn baking powder  
 1 tsp All Purpose  
 1/2 tsp Garlic Salt  
 1 Tblspn Garlic & Herb  
 Fresh ground pepper  
 1/2 cup milk

1 egg  
 2 Tblspns butter, melted  
 1 1/4 cup grated zucchini  
 Kernels from a large ear of (cooked) corn  
 1/2 cup shredded sharp cheddar cheese  
 Oil for frying  
 Fresh Parsley for garnish

**DIRECTIONS:** Mix together in a bowl: flour, baking powder, spices, and pepper. In a separate bowl mix together: egg, milk and butter. Combine the flour mixture with the egg mixture. Stir in the grated zucchini, corn and cheese. Let dough refrigerate for about 30 minutes before frying. Drop small amounts of the batter (about 3 inch wide clumps) onto a hot skillet with the bottom covered with oil. Fry for about 2-3 minutes on each side, until golden. Serve immediately.

Greek Blend / Garlic & Herb / Parsley

# ANN'S GREEK STUFFED ZUCCHINIS



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FEATURING

OUR GREEK SEASONING

Here is my sister-in-law Ann's recipe for stuffed zucchinis, made with flavorful Greek ingredients. The Greek and Garlic & Herb Blends are perfect with the lamb mixture and the Parsley and fresh Basil add to the true Greek flavor. It is an excellent way to enjoy fresh zucchini with a delicious Mediterranean flair.

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| 1 lb. Ground Lamb  | 2 tsp Greek Blend                           |
| 2 large zucchinis, cut off ends & slice in half lengthwise | 2 tsp Parsley (dried herb)                  |
| 12 kalamata olives   | 2 Tblspns Fresh Basil, chopped              |
| 3 garlic cloves, minced                                    | 1 Tblspn Garlic & Herb Blend (divided)      |
| 1 medium onion, chopped                                    | 1 cup Italian seasoned bread crumbs         |
| 12 cherry tomatoes   | 1/2 cup each: Goat Cheese and Feta-crumbled |
| 4-6 Peperoncini (to taste)                                 | 15 ounce can tomato sauce                   |
| 1/2 tsp salt   | 2 tsp pepper                                |

Preheat oven to 350 degrees. Hollow out the zucchini halves leaving about 1/4 inch wide sides. Reserve the zucchini scraped from each half. Place each hollowed zucchini- face down in a baking dish with 3/4 cup of water. Bake the halves (in 350 degree oven) in this dish for 15 minutes, until tender. Place the following in a food processor and process until mixed and chunky: olives, garlic, onion, cherry tomatoes, peperoncini, reserved zucchini meat, spices (1/2 of the Garlic & Herb Blend), and fresh basil. In a large fry pan, sauté the lamb and the other 1/2 Tbsp. of the Garlic & Herb Blend, until the lamb is fully cooked. Add the processed vegetable mixture and cook until all of the liquid is absorbed. Fold in the goat cheese and bread crumbs. Stuff each cooked zucchini half with the lamb mixture. Pour the tomato sauce over each half & sprinkle the feta cheese over the sauce. Bake in preheated oven for 45 minutes.