

Our State eats

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Summer Squash Fritters

Yield: 12 fritters.

- 4 yellow squash**
- 1 small sweet onion**
- 1 cup extra-sharp Cheddar cheese, shredded**
- 2 large eggs**
- 1 teaspoon canola oil**
- ¼ teaspoon ground cayenne pepper**
- 1 teaspoon salt, plus more to taste**
- ¼ cup all-purpose flour**
- ¼ cup yellow cornmeal**
- Canola oil, for frying**

Using a cheese grater, grate the squash and onion into a mixing bowl. Add the cheese, eggs, oil, cayenne pepper, and salt. Mix until well blended. Add flour and cornmeal. Blend ingredients together, taking care not to overmix. Heat oil in skillet until it reaches 350°. Drop spoonfuls of the squash mixture into the hot oil. Fry fritters for 2 to 3 minutes on each side, or until golden brown, using a spatula to turn. Remove fritters from skillet and place on paper towels. Add salt to taste.



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