

## Zucchini Fritters with Soy Dipping Sauce-adapted from Bon Appetit

For the dipping sauce:

- 3 Tablespoons unseasoned rice vinegar
- 1 Tablespoon soy sauce
- Crushed red pepper flakes

For the fritters:

- 1 ½ pounds zucchini (about 3 medium), grated
- ½ teaspoon salt
- 1 large egg
- ¼ cup all-purpose flour
- 3 Tablespoons finely chopped fresh chives
- 1 Tablespoon potato starch (or corn starch)
- Fresh ground black pepper
- Oil for the pan—just a little to keep them from sticking.

Mix the rice vinegar, soy sauce, and red pepper flakes in a small bowl and set aside.

Put the zucchini in a colander, salt it, and let it sit for 10 minutes over a large bowl or in the sink. Press as much liquid out as possible either by pressing it against the sides of the colander, picking it up and squeezing it with your hands, or putting it in a thin dishtowel and wringing it out.

Put the zucchini in a large bowl and gently mix in the egg, flour, chives, and potato starch. Season with salt and pepper.

Heat a little oil in a large skillet over medium heat. Drop zucchini mixture by ¼ cupfuls into the heated pan. Cook until golden and crisp, 3-4 minutes per side. Transfer fritters to a paper-towel-lined platter, season with salt and pepper. Serve with the soy dipping sauce.

Bon Appétit!