

Summer Squash Patties

Ingredients

8 medium summer squash, shredded
1 onion, shredded
1 1/2 tablespoons salt
1 cup all-purpose flour
1/2 cup cornmeal
1 egg, lightly beaten
1 cup shredded Cheddar cheese
ground black pepper to taste
1 tablespoon vegetable oil

Directions

Place the squash and onion in a colander, sprinkle with salt, and drain about 30 minutes, squeeze until no longer moist.

In a bowl, mix the squash and onion, flour, cornmeal, egg, and cheese. Season with pepper.

Heat the oil in a skillet over medium heat. Drop squash mixture by heaping tablespoonfuls into the skillet, and cook 3 minutes on each side, or until golden brown.