

Our State eats

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Zucchini “Crab” Cakes

Yield: 4 servings.

- 2½ cups grated zucchini, drained using paper towels**
- 1 large egg, beaten**
- 5 tablespoons unsalted butter, divided**
- 1 cup plain breadcrumbs**
- 3 green onions, finely chopped**
- 1½ teaspoons Old Bay seasoning**
- ½ teaspoon ground white pepper**
- ¼ cup all-purpose flour**
- ½ cup vegetable oil (for frying)**
- Fresh dill (for garnish)**
- Tartar sauce (for serving)**

In a large bowl, combine zucchini, egg, and 3 tablespoons of melted butter. Stir in breadcrumbs, onions, Old Bay seasoning, and white pepper. Mix well.

Shape mixture into 4 patties. Refrigerate for 1 hour.

Remove patties from refrigerator. Add flour to a plate and dredge patties on both sides.



In a large skillet over medium-high heat, add vegetable oil and remaining butter. Once hot, fry patties until golden on both sides, about 3 to 5 minutes. Place patties on a cooling rack to drain. Serve with dill and your favorite tartar sauce.

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