

Uncle Bill's Deep Fried Zucchini

By William (Uncle Bill) Anatooskin

Servings: 4

INGREDIENTS

1 medium zucchini, - 8 inches long
2 large eggs, beaten
2 tablespoons whole milk
3/4 cup all-purpose flour
1/2 teaspoon seasoning salt
3/4 panko bread crumbs
1 cups extra virgin olive oil (for deep frying)

DIRECTIONS

Wash and trim zucchini, (DO NOT PEEL).

Cut zucchini into about 2 1/2" long by 1/2" thick strips.

In a medium-size mixing bowl, beat eggs and milk until fluffy.

In a bowl, add flour, seasoning salt and shake well.

In a separate bowl, add panko crumbs.

Dip zucchini strips in egg mixture.

Drop into flour mixture and shake well to coat.

Dip again into egg mixture.

Drop into panko crumbs and coat well.

Heat olive oil to 325 F to 350 F in a medium-size frying pan or use a deep fryer.

Drop coated zucchini (a few at a time) in the hot oil and cook until lightly browned, about 2 minutes, turning once, (DO NOT OVERCOOK).

Zucchini should be crunchy, serve immediately with smoked paprika mayonnaise