



WINERY & VINEYARDS™

*Zucchini-Corn Fritters with Cilantro Pesto*

*To Accompany Alma Rosa 2009 Pinot Gris Santa Barbara County*

*By Chris Burroughs, Tasting Room Manager*

Fritters:

3 ears of fresh corn, kernels cut from cobs	2 medium-to-small zucchini, grated on box grater
½ medium-small purple onion, diced fine	1 large clove garlic, minced fine
1 cup Italian parsley, sprigs only, chopped	½ cup flour (all-purpose)
½ tsp salt	½ tsp black pepper
¼ cup lager or pilsner-style beer	

Mix together all vegetables in a large bowl. Add flour and mix with your hands, being sure each particle gets coated by the flour. Now add salt, pepper, and beer, mix some more (but not too much) until you get a real light and airy consistency. In a deep fry-pan heat oil (deep enough to float fritters) to 375°. Make fritter “patties” with your hands, about 3 inches across; they will be kind of loose and sloppy, but that’s okay, don’t worry – even the fallen-off little pieces will still be good. Fry 2-3 at a time (depending on your skillet-to-fritter size ratio) until golden brown on the bottom 1 ½ - 2 minutes, then turn and cook the other side (being careful of splattering oil, especially early on). Remove with slotted spoon, tongs, or a “spider” (if you have one) to a bed of paper towels. Keep warm in a low oven while you do the others. (Not bloody likely – you’ll be chomping these things just as soon as they won’t burn your mouth!)

Option: To the mixture you can add a fine dice of peppers or chilies if you like.

As excellent as these fritters are served “plain,” you may want to offer the following cilantro pesto as a dipping sauce, or to drizzle over...

Cilantro Pesto:

2 cups picked-over cilantro leaves	2 cloves peeled garlic
¼ cup lightly toasted pine nuts	¼ cup cotija (Mexican) cheese, or jack
6 Tblsp olive oil (mas o menos)	salt & pepper to taste

Put all ingredients into blender jar, except olive oil. Drizzle in oil while blades are spinning until you get the texture you like.

Can also be used to accompany grilled fish, chicken, shrimp, pork, pasta, etc.