ZUCCHINI CORN PANCAKES

- 1 pound zucchini, grated
- 1 teaspoon salt
- 1 cup corn kernels, frozen, canned or roasted
- 4 large eggs, beaten
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup shredded cheddar cheese
- 3/4 cups all-purpose flour
- 2 tablespoons olive oil

Place grated zucchini in a colander over the sink. Add salt and gently toss to combine; let sit for 10 minutes. Using a clean dish towel or cheese cloth, drain zucchini completely.

In a large bowl, combine zucchini, corn, eggs, basil, oregano and garlic powder; season with salt and pepper, to taste. Stir in cheese and flour until well combined.

Heat olive oil in a large skillet over medium high heat. Scoop tablespoons of batter for each pancake, flattening with a spatula, and cook until the underside is nicely golden brown, about 2 minutes. Flip and cook on the other side, about 1-2 minutes longer.

Serve immediately.
Banana Bread Pancakes

- 1 ¼ cups all-purpose flour
- ½ teaspoon kosher salt
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 large ripe banana
- 1 large egg
- ⅓ cup white sugar
- ¼ cup milk
- ¼ teaspoon vanilla extract
- ¼ cup unsalted butter, melted
- ½ cup finely chopped walnuts
- 1 tablespoon unsalted butter, or as needed

Combine flour, salt, baking powder, and baking soda in a small bowl with a whisk. Reserve until needed.

Place banana in a mixing bowl and mash into a smooth paste with a potato masher. Add egg and sugar and whisk thoroughly until sugar is dissolved and mixture is smooth and creamy, about 2 minutes. Add milk, vanilla extract, 1/4 cup melted butter, walnuts, and flour mixture. Whisk until just combined. Let batter rest for 10 minutes.

Melt 1 tablespoon butter in a large, nonstick pan or skillet over medium-high heat. Once the pan is hot, transfer in about 1/3 cup of the batter per pancake. Reduce heat to medium and cook until edges start to look dry and small air bubbles pop up through the surface, about 3 minutes. Flip and cook until golden brown, about 3 minutes more. Serve immediately.
Chef G's Veggie Cakes

In a large bowl, combine all ingredients (except butter) and stir until well combined.

Heat the two tablespoons of butter in a large, heavy skillet (such as cast iron) over medium-high heat until melted.

Use a scoop (or 1/4 cup measure) to portion out the potato mixture and add to the skillet. Use the back of a spatula to flatten the patty out so it’s about 1/2” thick.

Fry for about 3 minutes, or until golden brown, then flip over and cook for another 3 minutes. Remove to a plate.

Repeat with remaining potato mixture, adding more butter to the skillet if needed.

Serve hot.

Makes 6 portions