

## **GREEK ZUCCHINI CAKES**

1 lb. zucchini (squash), grated  
1 tsp kosher salt or  $\frac{3}{4}$  tsp table salt  
 $\frac{3}{4}$  cup crumbled feta cheese  
1 large egg, lightly beaten  
3 green onions, thinly sliced  
3 tablespoons all-purpose flour  
 $\frac{1}{4}$  cup chopped pine nuts  
1 tablespoon chopped fresh dill, or 1 tsp dried  
1  $\frac{1}{2}$  tsp chopped fresh oregano  
1 garlic clove, finely chopped  
 $\frac{1}{4}$  tsp freshly ground black pepper  
Olive oil

Combine the grated zucchini (squash) and kosher salt. Set aside for 5 minutes (no more, or it will be mush). Rinse in cold water and squeeze dry in a kitchen towel or press into a strainer or colander until dry.

Combine the cheese, egg, green onions, flour, pine nuts, dill, oregano, garlic, and pepper into a large bowl; fold in the zucchini (squash). Form into 24 small cakes (about 2 tablespoons of mixture for each) and sauté in olive oil, turning once, until browned, about 3 minutes on each side. Serve immediately.