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Zucchini & Corn Pancakes

Makes approximately 20 pancakes

INGREDIENTS:

- 2 cups roasted corn kernels (about 2 ears)
- 1 1/4 cups grated zucchini (1 med.)
- 1 cup chopped, washed, leeks
- 1 TB chopped fresh thyme (or 1 tsp. dried)
- 2 eggs
- 1/3 cup flour
- 1/4 tsp. baking powder
- 1/4 cup Parmesan cheese
- 1/4 tsp. salt and 1/8 tsp. black pepper
- 1/2 cup corn oil (in 3 stages)

PROCESS:

Cut kernels off the cobs and toss with 2 TB corn oil. Spread in a shallow baking pan and roast at 400 degrees for 12 min.

Sauté chopped leeks, thyme, and salt in 2 TB corn oil for 3-4 min.

Combine corn with leeks and remaining ingredients in large bowl. Heat remaining 1/4 cup oil in skillet over med. heat and drop in heaping TBS. of batter. Cook 2-3 min. on each side and drain on paper towels.

Keep warm while finishing batter. Can be served with sour cream and chopped chives.