**Summer Squash Fritters**

**Total Time: 30 - 45 Minutes Servings: 2 - 3**

**INGREDIENTS**
4 cups summer squash grated
2 tbsp chopped nuts (cashews, almonds, hazlenut, etc)
2 eggs
1 tbsp extra-virgin oil
1 cup flour\*
2 tsp salt
1/2 tsp baking powder
2-3 cloves garlic
spices/herbs to taste: thyme, cayenne, cumin, etc.

**PREPARATION**
1. Pre-heat oven to 200 degrees fahrenheit
2. Grate the summer squash in a bowl
3. Add salt to the grated squash and let sit 10 minutes
4. Absorb some of the moisture that is now beading on the squash with a paper towel
5. Stir in the rest of the ingredients looking for a pancake-batter-like thickness
6. Heat a large pan on the stove top to medium-high heat with high-heat cooking oil.
7. Place balls of mixture on the pan and press down slightly to give it a cake-like shape. Turn over each cake once the bottom has turned golden. Once cooked relocate the cakes to the warmed oven until you've cooked them all.