

Confetti Pancakes

Makes 16 3 inch pancakes

4 large eggs

teasp. salt

1/8 teasp. black pepper

1 cups (packed) grated zucchini

1 cups (packed) grated summer squash

1 cups (packed) grated carrot

cup finely minced scallions

teasp. dried thyme

teasp. dried sage

1 teasp. dried basil

1/3 cup unbleached all-purpose flour

Nonstick spray for the pan

Optional Toppings:

Sour cream or yogurt

Fresh mint leaves (minced)

1. Combine the eggs, salt and pepper in a medium sized bowl and beat with a whisk until frothy.
2. Gradually beat in the zucchini, summer squash, carrot, scallions, and herbs. Keep beating as you sprinkle in the flour.
3. Place a skillet or a griddle over medium heat. After a few minutes, spray it lightly with the nonstick spray. When the cooking surface is hot enough to sizzle a bread crumb, use a quarter-cup measure with a handle to scoop batter onto the hot pan, and fry for four to six minutes on each side, or until golden and crisp.
4. Serve hot plain, or topped with a dab of sour cream or yogurt and some minced fresh mint leaves.