

# TIM FARMER'S COUNTRY KITCHEN

## ZUCCHINI/SQUASH (FRIED)

*Zucchini*  
*Squash*  
*Flour*  
*2 eggs*  
*Cornmeal*  
*Salt*  
*Pepper*  
*Oil*



Cut zucchini and squash into round pieces with mandolin. Beat eggs until smooth. Season cornmeal with salt and pepper. Coat zucc/squash in flour. Dip in egg to cover on all sides and coat in cornmeal. Heat oil in skillet over medium heat and once hot, add zucc/squash. Brown on both sides, remove, and drain on paper towel.