

Spicy Squash Cakes (adapted from McNair's Squash Book)

Temper the fieriness of the jalapenos by adjusting the amount or by removing the seeds and white membrane. Prepare small cakes for an appetizer or larger ones as a side dish or serve with crusty bread and tomato salsa for a full meal.

4 eggs
2 cups grated summer squash
2 cup fresh corn kernels, cut from 4 ears
1/4 cup chopped green onions
1 large jalapeno pepper, chopped
1/3 cup parmesan cheese
1 cup grated sharp cheddar cheese
1/2 cup all-purpose flour
2 tablespoons olive oil
1 teaspoon ground cayenne pepper or black pepper
Sunflower or olive oil for sautéing
Sour cream (optional)
Fresh chopped tomatoes (optional)

In a large bowl, beat the eggs. Beat in squash, corn, green onions, jalapeno, the cheeses, flour, olive oil and ground pepper. Heat two tablespoons oil in a heavy 10-inch skillet over medium-high heat. For small cakes, spoon one tablespoon squash mixture per cake into the hot oil and flatten to uniform thickness. For large cakes, use two tablespoons of squash mixture per cake. Do not over crowd the skillet. Leave about an inch between cakes. Cook until edges turn golden brown, turn and cook the other side until golden brown, about three minutes total cooking time per cake. Transfer to a paper towel lined plate. Place in a warm oven and continue cooking the remaining cakes. Garnish with sour cream (optional).

Thanks to Elizabeth Quayle for sharing Emma's favorite dinner.
Spicy Squash Cakes (adapted from McNair's Squash Book)