



Zucchini Fries

- 2 Medium Zucchini
- 2 eggs
- 2 Tbsps. Water
- 1 1/2 Cup flour
- 1 tsp. paprika
- 1 Tbsp. garlic salt
- 1/2 tsp. pepper
- Vegetable Oil for frying

Directions

Heat the oil in a skillet, or Dutch oven for frying; about 350.

Peel and cut zucchini into fry shapes.

In a bowl whisk together the egg and the water to create an egg wash.

In a separate bowl, mix together the flour and spices.

Dip the Zucchini into the egg wash, and then into the flour mixture. Make sure they are coated well.

Drop them into the fryer and cook for about 2-3 minutes or until golden brown.

Salt and serve immediately.

Sauce

For a great little dipping sauce mix equal parts ketchup and mayo. Sprinkle some pepper and voila!

This sauce is great for fries, onion rings, etc.!