FARM TO TABLE ZUCCHINI-CORN FRITTERS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6-8 servings

2 medium zucchini, coarsely shredded
Kosher salt
1 tablespoon unsalted butter
½ small onion, finely chopped
1 clove garlic, finely chopped
2 ears corn, kernels cut off, ½ cup yellow
Cornmeal
½ cup all-purpose flour
¼ teaspoon baking soda
Freshly ground black pepper
¾ cup buttermilk
1 large egg
Vegetable oil, for frying

Directions:

- Toss the zucchini with ½ teaspoon salt in a medium bowl and let stand 10 minutes
- Wrap the zucchini in a kitchen towel and squeeze dry
- Meanwhile, heat the butter in a large nonstick skillet over medium-high heat
- Add the onion and garlic and cook, stirring occasionally, until slightly softened, about 4 minutes
- Add corn and cook, stirring occasionally, until crisp-tender, about 3 minutes - set aside
- Whisk cornmeal, flour, baking soda, ¾ teaspoon salt, and ¼ teaspoon pepper in medium bowl
- Whisk buttermilk and egg in a large bowl, then stir in corn-onion mixture and zucchini
- Add the cornmeal mixture and stir until just combined
- Wipe out the skillet the corn-onion mixture cooked in
- Pour in about 1/8 inch vegetable oil and place over medium heat
- Working in batches, scoop scant ¼ cupfulls of the batter into the oil and use the back of the measuring cup to flatten the scoops
- Cook until the fritters are golden brown, 3-4 minutes per side
- Drain on paper towels and sprinkle with salt
- Serve warm or at room temperature (you can make the fritters up to 2 hours ahead and reheat in a 375 degrees F oven on a rack se on a baking sheet)

LOCAL PEACHES WITH OAT PECAN STREUSEL

By: Simply Creative Chef Rob Scott

Ingredients: Yields 8 servings

Peach filling:
3 pounds peaches, peeled, pitted, and cut into ¼-inch slices
2 tablespoons lemon juice, from 1 lemon
2/3 cup granulated sugar
2 tablespoons cornstarch
½ teaspoon vanilla extract
1/8 teaspoon salt

Streusel topping:
¾ cup packed dark brown sugar
¾ cup all-purpose flour
½ cup old-fashioned rolled oats
2/3 cup pecans, chopped
1 teaspoon ground cinnamon
¼ teaspoon nutmeg
¼ teaspoon salt
½ stick unsalted butter, softened

Serving:
Vanilla ice cream or sweetened whipped cream

Directions:

- Preheat the oven to 350 degrees F and set a rack in the middle position
- Butter a 2-quart baking dish
- Make the peach filling: in a large bowl, combine the peaches, lemon juice, granulated sugar, cornstarch, vanilla, and salt
- Mix well to coat the peaches evenly
- Make the streusel topping: in a medium bowl, mix together the brown sugar, flour, oats, pecans, cinnamon, nutmeg, and salt using your fingers to rub out any lumps of brown sugar
- Add the soft butter and mix with a spoon until the mixture is crumbly (use your hands if it is easier)
- Transfer the peaches to the prepared baking dish and press into and even layer

- Sprinkle the streusel evenly over top
- Bake the crisp for 40-45 minutes until the topping is golden brown and the filling is bubbly
- Remove from the oven and cool for at least 20 minutes before serving