

Stuffed Zucchini Blossoms



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

16 zucchini blossoms

1/2c fresh mozzarella cheese, cubed

2/3c all~purpose flour

canola oil, for frying

3/4c beer

kosher salt

Sift flour and mix in beer to form batter.

Heat oil to very hot.

Open blossoms and place a cheese cube in each. Pinch blossom closed. Dip blossom into beer batter and deep fry until golden brown 2~3 minutes. Sprinkle with kosher salt and eat while hot.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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