

# Fried Zucchini with Lemon Aioli Dipping Sauce

One of our favorite places to dine on a special occasion is Maggiano's. My favorite menu item is a simple appetizer – Fried Zucchini! Although Maggiano's recipe remains a secret – I've come pretty close to duplicating this favorite and couldn't wait to share it. I am also tempted to use yellow squash in place of zucchini one of these days. Meanwhile, I give you THE RECIPE!

- 3 medium zucchini – washed, stems removed, sliced lengthwise into thin pieces.
- Panko Bread crumbs for breading – poured into a shallow 9x9 dish.

## Batter:

- 1 ½ cups club soda
- ¾ cups plain flour
- ½ cups corn starch
- 1 teaspoon seasoned salt
- 1 teaspoon onion powder
- 1 teaspoon coarse ground pepper



Mix soda, flour, starch, salt, onion powder, and pepper together and pour into a shallow 9x9 dish. Dip zucchini strips into batter. Then dip the strips into the Panko bread crumbs, coating each side. Place battered strips onto paper towels.

In a large skillet, pour vegetable oil 1" deep. Heat oil over medium high flame. Add battered zucchini and fry for 2-3 minutes or until golden brown on bottom side, turn zucchini and repeat. Drain on layers of paper towels. Serve hot with Lemon Aioli dipping sauce.

## LEMON AIOLI DIPPING SAUCE:

- ½ Cup Hellman's Mayo
- ½ Cup Sour Cream
- Zest of one lemon
- Juice of one lemon
- ½ teaspoon Dill Weed.

Whisk all together in small bowl. Serve with Fried Zucchini. Yum!