



Butternut Squash Fritters

Yield: 8 Servings

Ingredients:

1 butternut squash (about 3 pounds), peeled and shredded
1/3 cup all-purpose flour
2 cloves garlic, minced
2 large eggs, beaten
1/2 teaspoon dried thyme
1/4 teaspoon dried sage
Pinch of nutmeg
Salt and pepper, to taste
2 tablespoons olive oil

In a large bowl, combine butternut squash, flour, garlic, eggs, thyme, sage and nutmeg; season with salt and pepper, to taste.

Heat olive oil in a large skillet over medium high heat. Scoop tablespoons of batter for each fritter, flattening with a spatula, and cook until the underside is nicely golden brown, about 2 minutes. Flip and cook on the other side, about 1-2 minutes longer.

Serve immediately. Top with plain Crème Fraiche or sour cream, if desired.