

## Winter Squash Fritters

4 servings

3 cups winter squash (any kind; I used Buttercup), peeled, seeded, and grated

2 eggs

1 bunch of green onions, sliced thin

1/3 C flour

Salt and pepper

Oil for frying

3 leaves of kale, stemmed and chopped

Combine all of the ingredients except the oil in a bowl. Heat a couple of Tb of oil in a skillet over medium heat and drop enough of your batter, about 1/3 C each, to form 3-4 fritters. The natural sugars in the squash cause the fritters to caramelize quickly, so a lower heat is necessary. Cook 2- 3 minutes and then flip the fritters and continue to cook for another 3-4 minutes, until nicely browned and cooked through. Flip again and cook another 1-2 minutes for good measure. Remove from heat, drain on paper towels, and continue cooking batches of fritters until your batter is done. Very nice as a side dish, or lovely served as a meal with a salad.