

Pressure Fryer Favorites:

FRIED ZUCCHINI RINGS**A crisp and flavorful appetizer, side or veggie small plate**

Such a simple recipe for such a cool vegetable... these delicious items present a certain flair.

Chef's Hint

Spice things up a little by adding 1 tablespoon of your favorite seasoning or spice to create a signature profile! Curry, BBQ or Canadian steak seasoning, for example

Ingredients

- 3 large zucchini cut into half-inch rings
- 5 oz flour
- 1 cup milk
- ½ tsp salt
- ½ tsp baking soda
- 2 eggs

**Method**

1. Mix all ingredients except zucchini rings in a bowl to prepare batter.
2. Drop basket. Dip zucchini rings into batter and load piece by piece. Shake basket lightly.
3. Fry at 350° (176° C) for 1 minute 45 seconds.
NOTE: For best results fry in 340 Series with wider surface area for more even cooking of floating product
4. Place on draining rack or paper towel.

Prepare In

320 Series Open Fryers
340 Series Open Fryers

