



# Gammy's House Recipes

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## Stuffed Zucchini Blossoms Recipe

### Ingredients:

18 **zucchini** squash blossoms (or **pumpkin**)

### Cheese Filling:

3 ounces **goat cheese**

3 ounces **cream cheese**

1/2 teaspoon red pepper flakes

1 clove **garlic**, minced

Salt and pepper to taste

### Batter:

1/2 cup unbleached all-purpose flour

1/4 cup water

1/4 cup milk

1 egg

1/8 teaspoon salt

Vegetable oil for frying

Salt and pepper to taste

**Salsa** for garnish

### Directions:

Dip the squash blossoms in cold water and drain them thoroughly on paper towels. Remove the stamens from the male blossoms. In a small bowl, mix all filling ingredients with a whisk or an electric mixer until smooth. Fill each squash blossom with 2 teaspoons of filling.

To make the batter, in a medium bowl, stir together the flour, water, milk, egg and salt. Let sit for one hour.

Fill a heavy saucepan or skillet with oil to a depth of 2 inches. Heat over medium heat to 375 degrees F. Dip a few squash blossoms into batter, covering entire blossom, and drop into the hot oil. Fry until golden brown, about 1 minute, turn over and fry on the other side. Remove with a slotted spoon and drain on paper towels. Repeat with the remaining blossoms, being careful not to overcrowd the pan. Add salt and pepper and serve immediately.