**Randolph Area Garden Club Minutes**

**August 10, 2021 – Karen Bird’s house – 11:30pm**

**Attendees**: Joan Miles, Mimi Kevan, Bonny Willett, Karen Bird, Sam Florance, Alice Wakefield, Linda Nagy, Millie Chase, Gary Dir, Suzanne Dworsky, and Paula Duprat.

**Next Meeting**: Tuesday, Sept. 21 at 1pm at Howling Wolf Farm – 209 Tilton Road, Randolph

The minutes are a bit unusual this month since we did not have a business meeting, instead opting to visit with each other under the shade of a beautiful tree eating decadent brownies. At the end, we took a walk to see Karen’s extensive and beautiful gardens up close. What a treat! Since I don’t have minutes to report and it being zucchini season, I am including two of my favorite recipes to help you use the vegetable that is almost always in abundance at this time of year.

**Zucchini Soup**

1 ½ pounds of shredded zucchini

½ cup butter

1 cup onions, chopped

1 teaspoon salt, 2 teaspoons basil, ½ teaspoon nutmeg, ¼ teaspoon pepper

Heat butter and cook union until clear. Stir in broth and zucchini. Boil, reduce heat. Puree.

Optional: top with shredded Swiss cheese

**Zucchini Fritters**

Soy Dipping Sauce

3 Tablespoons unseasoned rice vinegar

1 Tablespoon reduced sodium soy sauce

1 ½ teaspoons sugar

Crushed Red pepper flakes

Fritters

1 ½ pounds of zucchini (about 3 medium), grated

½ teaspoon kosher salt plus more for seasoning

1 large egg

¼ cup all purpose flour

3 Tablespoons finely chopped fresh chives

1 Tablespoon cornstarch

Freshly ground black pepper

1/3 cup vegetable oil

Mix vinegar, soy sauce, sugar and a pinch of red pepper flakes in a small bowl until sugar is dissolved.

Place zucchini in a colander set in the sink and toss with ½ t salt. Let stand 10 minutes, then wring dry in a clean kitchen towel. Place zucchini in a large bowl and gently mix in egg, flour, chives, and cornstarch; season with salt and pepper.

Heat oil in a large skillet over medium heat. Working in two batches, drop ¼ cupfuls zucchini mixture into skillet, flattening slightly; cook until golden and crisp, about 3 minutes per side. Transfer fritters to a paper towel lined plate; season with salt. Serve with soy dipping sauce.