

Fried Zucchini Sticks

1 1/3 cup flour

1 tsp. salt

1/4 tsp. pepper

1 tbs. oil 2

beaten egg yolks

3/4 cups flat beer

2 egg whites

zucchini

cooking oil

Put flour, salt, pepper, oil and egg yolks in a bowl and blend well. Add beer gradually stirring. Allow batter to rest covered and refrigerated for 3 to 12 hours. Just before using, beat egg whites until stiff and fold into batter. Slice zucchini into 1/2 inch slices, dry well. Dip in batter. Fry in cooking oil 365° until golden brown. Serve at once.