

## Fried Squash Blossom

Place 4 oz. of room temp (important!) goat cheese in small bowl. Mix 1/8 cup finely minced herbs (basil, chives, thyme and/or sage), 1 small minced shallot, and pinch of salt with cheese, cover and put in fridge for 15 minutes until firm. In a bowl beat egg with 1/8 c milk. In another, mix 1/8 cup cornmeal with ground pepper. Roll one teaspoon of cheese into ball, put in center of blossom, twist petals to enclose. Dip blossom into egg, drip off excess, roll in cornmeal, then briefly fry until golden in hot oiled skillet. Drain on paper towel, season with salt and pepper, and serve immediately. Makes enough for six blossoms.

This recipe comes to Cottingham Farm from Chez Panisse.

