

## Sourdough Battered Squash Blossoms

### Ingredients:

10-20 squash blossoms

Oil for frying

### Filling:

8 oz cream cheese (*we used homemade kefir cheese*)

1/2 c. Cheddar cheese (*you can use any cheese you prefer*)

1 egg yolk, optional (*we don't use the egg when we make stuffed peppers*)

Seasonings to taste (*we used about 1 t. garlic salt and 1/4 t. pepper, I taste it before adding the egg yolk*)

### Batter:

1/2 c. Sourdough batter or discard

1/2 c. Flour

Seasonings to taste (*we used about 1 t. garlic salt with parsley, 1/4 t. pepper, and a sprinkle of Cajun seasoning*)

Water

### Directions:

Blanch the blossoms in boiling water for about 30 seconds, until wilted. Immediately place in a bowl of ice cold water to cool.

Mix together the filling ingredients and place into a sandwich baggie or decorator bag. Snip the corner off of the bag to make filling the blossoms easier.



Carefully place the corner of the baggie into the blossom and squeeze 1-2 Tablespoons of filling into a blossom.

Gently fold the petals over the tops and give a slight squeeze to seal all the cheese inside. Set on a plate and repeat this for each blossom.

Once all blossoms are filled you need to place them in the fridge (or freezer as long as you don't let them freeze) to firm up a bit.

*The blossoms could be filled in the morning and cooked later that day.*

Mix the batter ingredients together, adding just enough water to get it to a pancake batter consistency. Let it sit for at least 15-20 minutes to set up.

*Sometimes I mix mine the day before and let it have a long ferment overnight... you may leave the water out if you plan to do this and just add the water right before using the batter to get it to the correct consistency.*

Once the blossoms are formed up and the batter is set up you can heat your oil to about 350.

Carefully dip the filled blossoms into the batter and place into the hot oil. *This is where a little piece of stem would be handy to hold on to.*

These fry up pretty quickly, so be sure to keep a close eye on them. Fry for 1-2 minutes and then flip over and fry another 1-2 minutes until golden brown.

Drain on a paper towel lined plate or a wire rack. Enjoy while still warm.

These can be served plain or with a variety of dipping sauces but my family prefers ranch.

The possible flavor variations are endless. I might try adding some chopped bacon to the cream cheese filling the next time I make these.



Here are the basic steps... in case you needed a visual :)