



Fried Squash Blossoms

serves 4 as an hors d'oeuvre or snack

- 12 fresh squash blossoms
- 3/4 cup fresh goat cheese
- 1/4 cup fresh herbs, finely chopped
- sea salt and freshly ground black pepper, to taste
- 2 eggs
- 1/4 cup milk
- 1 cup masa harina (or all-purpose flour, or rice flour, or a mix of either with a little cornmeal)
- vegetable oil or lard, for frying
- coarse sea salt, for serving

In a small bowl, mix together the cheese and herbs. Open up the individual blossoms wide enough to insert a couple of teaspoons of cheese mixture, pushed towards the stem end. Do not overfill or fried blossoms will be soggy. In a shallow bowl, beat the eggs and milk together. In a separate shallow bowl, mix the masa harina with a bit of salt and pepper. Dip each blossom into the egg mixture and then roll quickly and evenly in the masa harina mixture, gently shaking off any excess. Pour 2 inches of oil into a skillet and heat to about 350°; Deep-fry the blossoms in batches until they begin to turn light golden brown. Don't crowd them. Drain on crumpled paper towels and serve immediately, dusted with coarse sea salt.