

› fun part. We can steal little new potatoes as early as the end of the June, and if we've planned carefully, we can keep harvesting through the end of September.

I am not actually allowed to dig up the potatoes myself—unless Roy gives me the okay. If left unchaperoned, I will dig up one plant, then another, then another. Because they are Very Popular at the farm stand. “I’d like to eat some of those potatoes, you know,” Roy says. “Don’t sell them all.”

So after a few years of potato rationing, we finally (you guessed it) have tilled up an extra field, separate from the market garden, just for potatoes. Plenty to go around; ›



#### MAKES 12 PANCAKES

3 tablespoons unsalted butter, plus more for frying

1 tablespoon olive oil, plus more for frying

1½ cups small-diced zucchini or pattypan squash (1 medium-small zucchini, or about 7 ounces)

Kosher salt

1¼ cups fresh corn kernels (from 2 to 3 ears)

½ cup sliced fresh scallions (white and light green parts)

½ to 1 teaspoon minced fresh serrano peppers

Freshly ground black pepper

2 tablespoons chopped fresh flat-leaf parsley

2 tablespoons sliced fresh chives

½ cup plus 1 tablespoon unbleached all-purpose flour

½ cup cornmeal

2 teaspoons sugar

½ teaspoon baking powder

½ teaspoon baking soda

1 large egg, beaten

¾ cup whole milk

2 tablespoons plain thick Greek yogurt or sour cream, plus more for serving

Honey, preferably local, for serving

## ZUCCHINI AND CORN PANCAKES WITH GREEK YOGURT AND HONEY

Crispy and golden around the edges, fluffy and chock-full of veggies on the inside, these savory pancakes are my summer-veggie comfort fare. I sauté the veggies first for the best texture, then add herbs and a bit of cornmeal to a fairly traditional pancake batter. I like to serve them with a dollop of Greek yogurt and a drizzle of honey, but they'd also be nice under a saucy tomato ragoût or sliced grilled lamb. The batter will hold if you want to make it a bit ahead and cook to order.

In a medium (10-inch) heavy, nonstick, ovenproof skillet, heat ½ tablespoon of the butter with the olive oil over medium-high heat. Add the zucchini and ¼ teaspoon salt and cook, stirring only occasionally, until the zucchini are shrunk a bit and starting to brown lightly, about 3 minutes. Add another ½ tablespoon butter, the corn, scallions, serranos, and ½ teaspoon salt. Cook, stirring occasionally, until the corn kernels are glistening and some are slightly shrunk, 2 to 3 more minutes. Remove the pan from the heat, season the veggies with black pepper, and transfer to a mixing bowl. Let cool to room temperature, stirring occasionally (20 to 25 minutes). Stir in the parsley and chives.

In a medium mixing bowl, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and ½ teaspoon salt.

Melt the remaining 2 tablespoons butter (in the microwave or on the stovetop) and let cool slightly. In a small bowl, whisk together the egg, milk, yogurt, and the melted butter. Make a well in the center of the dry ingredients

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Zucchini and Corn Pancakes  
with Greek Yogurt and Honey