

## Fried Squash Blossoms

12 Squash Blossoms (I usually use zucchini.)  
Vegetable Oil

### Filling

½ Cup Mozzarella Cheese  
½ Cup Cream Cheese or Ricotta Cheese  
1 Tbs Fresh Basil minced  
1 Tbs Fresh Parsley minced  
Pinch Salt  
Pinch Pepper

### Batter

1 Cup Flour  
1 Cup Sprite Soda

1. Mix together all the filling ingredients. Either spoon the filling into the flowers, or use a piping bag to fill them. Don't overfill the flowers!
2. Gently twist the flower closed.
3. In a pan, put in an inch or two of oil and bring to frying temperature.
3. Mix together the flour and sprite soda in a shallow bowl, and dip the flowers in while holding their stems.
4. Use the stems to gently set the flours in the oil. You will have to gently turn them over till all sides are golden brown.
5. Set on paper towels to get off excess oil.
6. Enjoy hot!