

Home on the Range

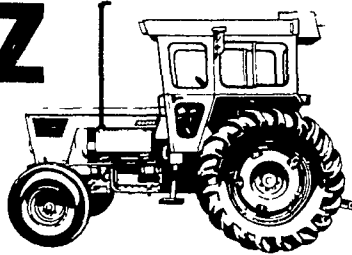
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BAKED FILLED ZUCCHINI

- 3 zucchini (1 to 3 inches thick)
- Salt and pepper
- 1 tablespoon butter or margarine
- ¼ cup chopped onion
- ¼ cup chopped celery
- 1 cup ground meat or leftover cooked meat

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1 slice bread, cubed
1 (8 ounce) can tomato sauce
¼ cup grated Parmesan cheese
Cook zucchini in boiling salted water for three minutes. Cut in half lengthwise. Scoop out pulp. Salt and pepper. Melt butter; add onion, celery, and meat. Cook until lightly browned. Add bread cubes, scooped out pulp and tomato sauce. Stuff mixture in zucchini. Place in shallow baking dish. Sprinkle with cheese. Bake 30 minutes until tender at 375 degrees F. Serves six.

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STUFFED ZUCCHINI

- 1½ pound small zucchini
- 1½ cups fresh bread crumbs
- ¾ cup grated cheese, cheddar
- ¼ cup minced onion
- 2 tablespoons snipped parsley
- 1¼ teaspoon salt
- 1/8 teaspoon pepper
- 2 eggs, beaten
- 2 tablespoons butter

Scrub zucchini well. Cut off ends; do not pare. Cook whole with one teaspoon salt in one inch boiling water, covered, about five to seven minutes. Start heating oven to 350. Cut squash in halves lengthwise. With tip of spoon, carefully remove squash from shells. Chop into small pieces, then combine with bread crumbs and rest of ingredients except butter and ¼ cup cheese. Pile mixture lightly into zucchini shells, dot with butter. Sprinkle with ¼ cup grated cheese. Arrange filled shells in large baking pan. Bake, uncovered for 30 minutes, or until brown on top. Makes four servings.

Mrs. Fern Miller
Greencastle, Pa.

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ZUCCHINI SQUASH CASSEROLE

- 1 large or 2 small zucchini squash
- 1 green pepper
- 1 small onion
- 3 tablespoons butter
- 1 pint canned tomatoes
- 2 tablespoons flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 cup buttered bread crumbs

Dice the zucchini squash (any Summer squash may be substituted). Cook in boiling salted water for five minutes. Dice the onion and pepper. Brown well in butter. Add the tomatoes thickened with flour. Add sugar and salt. Place this mixture over the drained squash. Place in three quart casserole. Cover with grated American or Cheddar cheese and top with buttered bread crumbs. Bake 45 minutes at 350 degrees F.

Mrs. Carl Bacon
Felton, Pa.

Lancaster Farming, Saturday, July 22, 1978-49

Skillet recipes

ZUCCHINI BEEF SKILLET

- 1 pound ground beef
- 1 cup chopped onion
- ¾ cup chopped green pepper
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 tsp chili powder
- 5 cups sliced zucchini
- 2 large tomatoes
- ½ cup water
- 1¼ cup whole corn
- 2 tablespoons chopped pimiento
- ¼ cup chopped parsley

Saute' beef, onion, and pepper in large skillet until browned. Add remaining ingredients. Cover and simmer 10 or 15 minutes or until vegetables are tender.

Phoebe Burkholder
Washington Boro, Pa.

xxx

SKILLET ITALIAN ZUCCHINI

- 8 small zucchini, unpeeled
- 2 tablespoons butter or margarine
- ½ onion, chopped
- 2 cups spaghetti sauce, tomato sauce, or canned tomatoes
- 2 tablespoons Parmesan cheese (optional)
- 1 teaspoon salt
- ½ teaspoon oregano
- ½ teaspoon basil
- Dash pepper

Slice the zucchini diagonally ½ inch thick. Heat the butter or margarine in the skillet. Add the onion and sliced zucchini and saute' for about five minutes. Add spaghetti sauce or tomato sauce, or canned tomatoes, as well as the Parmesan cheese, salt, oregano, basil, and pepper. Cover and simmer just until crisp tender.

Ruth Hershey
Ronks, Pa.

xxx

SKILLET ZUCCHINI

- 1 tablespoon salad oil
- 1 stalk celery (chopped)
- ¼ cup fresh onion
- 1 pound zucchini (3 medium), quartered lengthwise then cut into ½ inch pieces
- 2 small tomatoes (½ pound cut into eighths)
- 2 tablespoons ketchup
- 1 teaspoon salt
- Dash pepper

About 20 minutes before serving, in a 10-inch skillet over medium low heat in hot salad oil, cook celery and onion until tender (about five minutes). Stir in remaining ingredients. Cook 10 minutes longer, stirring occasionally until zucchini is tender-crisp. Makes four servings.

Mrs. Charles Biehl
Mertztown, Pa.

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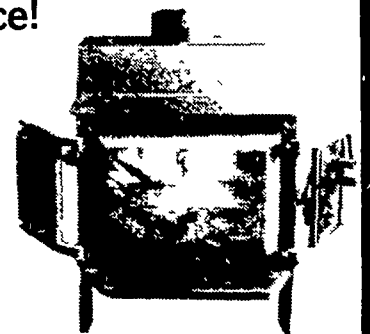
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