

Home on the Range

Zucchini Recipes You Won't Squash

ZUCCHINI CHOCOLATE CAKE

½ cup butter, softened
 ½ cup Canola oil
 1¼ cup sugar, granulated
 2 eggs
 Combine butter, oil, sugar, and eggs and mix well. Add the following:

1 teaspoon vanilla extract
 ½ teaspoon salt
 ½ teaspoon ground cinnamon
 1 cup sour milk
 2½ cups flour
 4 tablespoons powdered cocoa
 ½ teaspoon baking powder
 1 teaspoon baking soda
 2 cups grated zucchini
 Mix well. Pour into greased and floured 9x13-inch cake pan. Sprinkle top of cake with 12-ounce bag milk chocolate chips. Bake at 325 degrees for 50 minutes.

Here's a great recipe to use extra zucchini. It's quick and easy. Our family really enjoys this cake.

Lynn McClenaghan
 Mount Joy

ZUCCHINI HATERS CASSEROLE

2 pounds zucchini, sliced and slightly cooked
 ½ cup sour cream
 2 eggs
 1 onion, finely chopped
 ¼ cup cracker crumbs
 1 cup grated American cheese
 1 teaspoon salt
 ¼ teaspoon pepper
 Drain squash and mash well. Combine all ingredients and pour into buttered casserole. Sprinkle top with a few cracker crumbs if desired. Bake at 350 degrees for 45 minutes or until knife comes out clean.

Fran Romig
 Pottstown

CHEESY ZUCCHINI

1 cup Pepperidge Farm stuffing
 1 large onion, coarsely sliced or chopped
 1 or 2 large green peppers, cut into squares
 5 or 6 thin zucchini cut into coins
 ½ pound fresh mushrooms, sliced
 1 large tomato, chopped
 1 teaspoon salt
 ½ teaspoon thyme
 Pepper to taste
 2 cups grated Swiss cheese
 Sauté peppers and onion about 3 minutes, add zucchini and mushrooms and sauté about 3 more minutes. Add tomato and seasonings and cook about one more minute. Layer in greased 9x13-inch casserole:

Stuffing
 ½ of the vegetables
 1 cup cheese
 Remaining vegetables
 Cover and bake in 350 degree oven for about 30 minutes or until very hot and bubbly. Add remaining cheese and return to oven, uncovered, for about 10 minutes more.

Fran Romig
 Pottstown

ZUCCHINI BARS

¾ cup margarine
 ½ cup brown sugar
 ½ cup granulated sugar
 2 eggs
 1¼ cup flour
 1 teaspoon vanilla
 2 cups grated zucchini
 ½ teaspoon salt
 1½ teaspoon baking powder
 1 cup coconut or ¾ cup nuts
 Mix and pour batter into large cookie sheet with sides or a jelly roll pan. Bake at 350 degrees for 35-45 minutes or until bars test done.

Icing:
 1 cup powdered sugar
 2½ tablespoons milk
 1½ tablespoon butter
 1 teaspoon vanilla
 ½ teaspoon cinnamon
 Mix together ingredients well and spread on cooled bars.

DeVona Black

ZUCCHINI PIE

3 cups grated zucchini
 Small chopped onion
 1 cup Bisquick
 ½ cup vegetable oil
 ½ cup Parmesan cheese, grated
 ½ teaspoon parsley
 4 eggs, beaten
 Salt and pepper to taste
 Mix together all ingredients and put into greased 9-inch pie plate. Bake at 350 degrees for 30 minutes or until browned.

Fran Romig
 Pottstown

LOST AND FOUND ZUCCHINI CASSEROLE

8 cups zucchini, diced
 1 green bell pepper, chopped
 1 large onion, chopped
 1 cup bread crumbs
 1 cup sharp cheddar cheese, grated
 ½ cup olive oil
 1 teaspoon dried basil
 2 large eggs, beaten
 In a bowl, combine well the zucchini, green pepper, onion, bread crumbs, cheese, oil, basil, eggs, salt and pepper. Transfer the mixture to a 13x9-inch baking dish and bake in preheated 350 degree oven for 45 minutes or until the top is browned lightly.



Southwestern Lamb Kabobs and Zucchini sizzle with savory flavor to make it a winner at any cookout.

Josephine Matenus

SUMPTUOUS SQUASH CASSEROLE

2 pounds boiled, drained summer squash
 1¼ cups cream of chicken soup
 8-ounce package sour cream or 8-ounces yogurt
 ½ cup butter
 2 cups toasted bread crumbs
 Mix bread crumbs with melted butter and put half of mixture into bottom of casserole dish. Save the other half for the top. Mix together other ingredients and pour on top of bread crumbs.

Sprinkle reserved bread crumbs on top of mixture.

Bake in 350 degree oven for 35-40 minutes, uncovered.

You may sprinkle grated cheese on top during the last 5 minutes of cooking. Serves 10. Fresh, canned or frozen squash can be used.

A Subscriber

BAKED ZUCCHINI FRITTATA

¼ tablespoon olive oil
 3 cups thinly sliced zucchini
 4 green onions, minced
 3 tablespoons minced fresh parsley
 8 eggs
 ½ cup freshly grated Romano cheese
 1 teaspoon oregano
 ¼ teaspoon salt
 ½ teaspoon freshly ground pepper

Preheat oven to 350 degrees. Lightly grease 9-inch square baking pan. Heat oil in large skillet over medium heat. Add zucchini, onion, parsley, and sauté until softened, about 4-5 minutes. Remove from heat and set aside. In large bowl, beat eggs with cheese and seasonings. Add zucchini mixture and blend well. Pour into prepared pan and bake until just firm in center, about 20-25 minutes. Serve hot or cold. Serves 6.

A Subscriber

ITALIAN ZUCCHINI CASSEROLE

2½ pounds zucchini
 ½ cup onion, chopped
 ½ cup green pepper, chopped
 4 tablespoons butter
 1 package dry mix spaghetti sauce
 ½ cup cheddar cheese, shredded
 4-ounce mushroom pieces
 6-ounces tomato paste
 1 cup water

ZUCCHINI PIZZA

2 tablespoons grated Parmesan cheese
 1 cup shredded zucchini
 ¼ cup chopped onions
 ¼ teaspoon garlic salt
 8-ounces tomato sauce
 1 teaspoon Italian seasoning
 1 cup shredded mozzarella cheese
 ½ cup thinly sliced pepperoni
 Use a yeast dough or buy a pizza crust. Bake 5 minutes at 350 degrees. Brush crust with 1 teaspoon oil. Sprinkle parmesan cheese over dough. Spread zucchini and onions on top. Mix garlic (Turn to Page B7)

Featured Recipe

Maybe you're overwhelmed with end-of-summer zucchini squash. Maybe your family complains about the never-ending meals of zucchini.

If so, that's because you don't have the right recipes. Many wonderful recipes for zucchini exist. Some recipes definitely expose zucchini and its squash-like texture and other recipes thoroughly camouflaged its bland taste and "vegetable" roots. Because zucchini doesn't have a strong flavor and usually absorbs the flavorings of the added ingredients, it is a very versatile vegetable for turning into casseroles, desserts, appetizers, salads, and even pizza.

Thanks to the many readers who sent in recipes — proof that zucchini is a prolific staple during the growing season and in many households.

Here is an easy recipe to use during balmy autumn weather.

SOUTHWESTERN LAMB KABOBS

1½ pounds leg of American lamb, cubed
 2 yellow bell peppers, cut in squares
 2 red bell peppers, cut in squares
 2 zucchini, cut into squares
 16 small green chili peppers
 2 cups rice
 4 cups chicken broth
 1 tablespoon butter
 ½ teaspoon black pepper
 2 medium-size tomatoes, diced
 ¼ cup finely chopped cilantro

Marinade:

¼ cup olive oil
 2 cloves garlic, crushed
 ¼ cup lime juice
 ¼ cup apple juice
 1 teaspoon honey
 ½ teaspoon salt
 ½ teaspoon black pepper
 ½ teaspoon chili powder
 ½ teaspoon hot pepper sauce

To prepare marinade, heat olive oil and sauté garlic. Add remaining ingredients; bring to a boil. Let cool; place lamb cubes in marinade. Refrigerate, covered, 8-24 hours. Skewer lamb, alternately with peppers and zucchini. Baste with remaining marinade. Broil or grill 12-14 minutes turning frequently. Meanwhile, bring broth to a boil, add rice and simmer 20 minutes. Add butter and pepper. Toss with diced tomatoes and cilantro. Serves 8.

Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

September
 30 - Make It With Chicken

October
 7 - National Pork Month
 14 - National Apple Month
 21 - Pumpkin, Squash Recipes