

## **Gramma Joanna's "I Can't Believe It's Zucchini" Bars**

Submitted by Jenna DePaull

### *Ingredients:*

4 c. zucchini, peeled and diced

2/3 c. lemon juice

1 c. sugar

1/4 tsp. nutmeg

1/2 tsp. cinnamon

### Crust:

4 c. flour

2 c. sugar

1/2 tsp. salt

1 tsp. cinnamon

1 1/2 c. margarine

### *Directions:*

Place peeled zucchini and lemon juice in saucepan and boil for 10 minutes on low heat.

Then add sugar, nutmeg and cinnamon to the mixture. Continue to cook 10 more minutes.

Remove from heat and cool.

Preheat oven to 350°. Mix all crust ingredients well. Combining dry ingredients and then gradually adding to the margarine works best. Place half of the crust mixture in a 9" by 13" pan and press into place. Bake at 350° for 10 minutes. Mix 2/3 cup of the remaining crust mixture into the zucchini mix. Then sprinkle 1 1/2 cups of crust mixture for the crumble on top. Resuming baking at 350° for 30-40 minutes.

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## **Au Gratin Cabbage**

From *Simply in Season*

### *Ingredients:*

2 cups cabbage, shredded

1/2 cup carrots, shredded  
1/3 cup green onions, chopped  
1/2 cup milk  
1 egg  
3 Tbsp cheese, shredded

*Directions:*

Sauté cabbage, carrots, and green onions until crisp-tender in greased frypan. Transfer to a greased 1-quart baking dish. Combine milk, egg, and cheese in a small bowl. Pour over vegetables. Garnish with 1 Tbs fresh parsley and 1 Tbs grated Parmesan cheese. Bake. at 350°F for 30-35 minutes.

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## **Fresh Basil Pesto**

From [Simply Recipes](#)

*Ingredients:*

2 cups fresh basil leaves, packed  
1/2 cup freshly grated Parmesan-Reggiano or Romano cheese  
1/2 cup extra virgin olive oil  
1/3 cup pine nuts or walnuts  
3 medium sized garlic cloves, minced  
Salt and freshly ground black pepper to taste

*Directions:*

1. Combine the basil in with the pine nuts, pulse a few times in a food processor. (If you are using walnuts instead of pine nuts and they are not already chopped, pulse them a few times first, before adding the basil.) Add the garlic, pulse a few times more.
2. Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste.

Serve with pasta, or over baked potatoes, or spread over toasted baguette slices.

Makes about 1 cup.