

Zucchini

Zucchini spaghetti

4 medium zucchini, cut into long strips(4" or longer) matchstick wide
¼ c. olive oil
2 cloves garlic, minced
¾ cup basil chiffonade
salt and pepper
1/2 c. asiago cheese
1/4 cup (30g) Parmesan cheese

Cut down zucchini, sauté in olive oil with garlic until start getting limp. Add rest of ingredients and toss. You can add other vegetables, toss with marinara or alfredo. Sky's the limit.

Zucchini Bread

Makes 2 loaves.
3 eggs
2 c. sugar
1 c. sour cream
1 tsp. Vanilla
3 c. flour
1 tsp. Cinn.
1 tsp. Salt
1 tsp. Baking Soda
¼ tsp. Baking Powder
2 c. grated peeled well drained (not squeezed) zucchini
½ c. chopped nuts & 1/2c. Raisins or 1 c. of only one.
Grease & Flour pans. Sift flour & spices together. Beat eggs and sugar. Add sour cream.
Add dry ingredients. Mix Well. Add zucchini, nuts, and raisins. Batter is very stiff. Pour into 2-9" Loaf Pans.
pans. Bake 350 for 70-80mins. Let cool in pans.

Zucchini Anna

4 zucchini
1/2 cup melted butter
salt and pepper

Cut zucchini into thin slices (coins). In buttered 9x9 casserole dish, place a layer of zucchini. Brush with butter and season with salt and pepper. Repeat until zucchini is gone.
Bake in 350 Degree oven for @45 Minutes.

Zucchini Tempura

1 egg beaten
Cup cold water*
2 Tablespoons white wine
cup flour
3 medium zucchini cut in thin strips, planks or coins
Salt and pepper.
More flour for dusting
Beat the egg and mix with water. Add cup flour and whisk quickly.
Salt and pepper zucchini
Dust in flour and then dip in tempura.
Deep fry in 350 degree oil. Drain.
You can use any vegetables:peppers, carrots, mushrooms etc.
*make sure water is very cold

Zucchini "apple" Crisp.

8 cups peeled seeded and diced zucchini (large firm ones are best)

2/3 cup lemon juice

1 cup sugar

2 Tbsp Flour

Tsp ground cinnamon

1/2 tsp nutmeg

Topping

3 cups all purpose flour

1 1/3 cup sugar

Cup cold butter

Tsp ground cinnamon

In sauce pan, Cook the cubed zucchini in lemon juice for about 15 minutes.

Stir in sugar, flour and spices.

In greased casserole dish, Place the "apple" mixture.

Sift dry ingredients in topping together.

Cut in cold butter until mealy. Spread on top of "apple" Mixture

Bake in 350 degree oven for 35-40 minutes.

Corn

Corn Chowder

5 slices bacon, chopped up.

¼ cup flour.

Medium onion diced

3 ears of corn(2cups)

Large carrot

1 celery stalk

3 cups of milk or cream

2 cup chicken or vegetable stock

2 large potatoes peeled and diced

Salt and pepper

Tablespoon chopped parsley.

Cook bacon until nearly crisp, add onion, celery and carrot

Cook until soft. Add garlic and cook another minute.

Whisk in flour and cook until incorporated. Whisk in cream and stock. Add potatoes and bring to a boil. Add corn and reduce to a simmer for 35-40 minutes. Add salt, pepper and parsley.

Corn salsa

3 ears corn

Small red onion diced or chopped green onion

Small red pepper diced

3 Tablespoons Chopped cilantro

Juice from lime(2Tbsp)

2 Tablespoon chopped jalapeno pepper

Salt and pepper

Prepare corn your favorite way; grill, boil, broil... Let Cool & remove from cob. Add rest of ingredients and let rest for 2 hours.

Scalloped Corn

2 1/2 cups uncooked corn, cut from ear(@4ears)

2 eggs, beaten

1/2 teaspoon salt

Small bell pepper, diced

3/4 cup whipping cream

1/2 coarse bread crumbs.

Preheat oven 325 degrees. Beat eggs and combine with all ingredients, except bread crumbs. Place in a nonstick baking dish and bake for 20 minutes. Sprinkle with bread crumbs and return to oven for 5 minutes or until set.

Corn Fritters:

4 cups fresh corn kernels

2 large egg, beaten

1/4 cup minced onion

1/3 cup unsalted butter, melted

1 1/4 cup milk

cup flour

½ cup cornmeal

2 teaspoon baking powder

2 teaspoon salt

1/2 teaspoon sugar

red and yellow bell peppers, fine dice

In a bowl, stir together corn, egg, butter, and milk. In another small bowl, whisk together flour, cornmeal, baking powder, salt, and sugar. Stir flour mixture into milk mixture until well combined, add peppers. Spoon drop into hot pan brushed with butter for cakes

or in oil for fritters. Flip after a minute.

Tomatoes

Tomato Jam

Pound of tomatoes chopped
2 tablespoons butter
Salt and pepper
1/4 cup red wine vinegar
2Tbsp packed light brown sugar
1/3 cup sugar
2Tbsp lemon or lime juice

In a medium-sized sauté pan melt butter over medium-high heat. Add tomatoes and season with salt and pepper Cook about 5 minutes until tomatoes have softened.

Add vinegar, sugar and lemon juice and cook down for @20 minutes.
Cool and serve. Makes about 1 1/4 cups.

Gazpacho

9 slices bread or equivalent(rolls, ciabatta or foccaccia)
8 cloves garlic
3/4 cup olive oil
salt and pepper
3# tomatoes
3 peppers
3 cukes
2 medium onion
bunch green onions
2 T. Chopped cilantro
1/3 cup red wine vinegar
Cube 3 slices of bread and toast for croutons

Process 6 slices of bread, garlic and olive oil to a paste, set aside.

Fine dice 1/3 of all vegetables, set aside.

Coarsley chop all other vegetables and puree in batches

With garlic-breadpaste til very liquid. Strain and add vinegar.

Add qt of water and cilantro. Let sit a couple of hours

And then taste and adjust. You may need to add water and/or vinegar. Add cubed vegetables & top with crouton just before serving.

Yeild: One gallon

Tomato Pie

Pie crust for top and bottom.
2 pounds ripe tomatoes
1/2 cup minced onion
1/2 cup chopped fresh basil
Salt and pepper.
3/4 cup ricotta
2 cups shredded mozzarella
2 Tablespoon Parmesan Cheese.

Line bottom of 9" Pie tin with crust. Cut tomatos in half, squeeze out some seeds and juice. Slice in 1/4" slices. Layer bottom of pie tin with half of the tomato slices, onion, basil, salt and pepper. Repeat.

Mix cheese and spread on top of tomato mix. Place second crust on top. Brush with eggwash if desired. Bake at 350 degrees for 45 min.

Quick Marinara

2 Clove garlic
1/2 c. diced onion
2T. olive oil
2# tomatoes chopped
s&p
1/4 c. fresh basil

Sweat garlic and onion in olive oil on medium flame. Add tomatoes and simmer for @20-25 minutes. Add basil, salt and pepper.
Makes 3 cups of sauce.

If using dry basil add when tomatoes are added.