

Baked Zucchini

1 medium zucchini (cubed)

2 eggs

¼ cup sour cream

½ cup onion (chopped)

½ cup shredded cheddar cheese

Salt and pepper to taste

1 ½ cup buttered cracker crumbs

Boil zucchini in water until just tender; drain. Beat eggs slightly, blend in sour cream, onion, cheese, salt and pepper. Mix gently with zucchini. Pour in a buttered baking dish and top with crumbs. Bake at 350° for 35 minutes.

Elegant Zucchini and Tomatoes

What you need:

2 slices bacon

8 small zucchini, cut into ½ inch slices

½ red onion, thinly sliced

1 pinch salt

2 medium tomatoes, cut into wedges

1/8 teaspoon basil

Ground black pepper to taste

¼ cup crumbled blue cheese

What you do:

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Crumble, and return to pan. Add zucchini, onion, and salt to the bacon; cook, stirring frequently, until zucchini is tender-crisp. Add tomato wedges, basil, and ground black pepper; heat, stirring gently, until tomatoes are warm. Using a slotted spoon, transfer vegetable mixture to a serving bowl. Top with crumbled blue cheese.