

## Zucchini Lemon Pie

1 (8 inch) baked pie shell  
10 oz. pureed zucchini, 2 small  
1 cup water  
1 tbsp. butter  
6 tbsp. honey  
4 tbsp. cornstarch  
pinch salt  
grated rind of one lemon  
1/4 cup lemon juice  
2 egg yolks

### Meringue

2 egg whites  
1 tbsp. honey, warmed to thin

Peel zucchini, puree with the cup of water. There should be 2 cups of the mixture. Add 6 tbsp. honey and butter and put in saucepan. Add the combined salt, cornstarch, lemon rind and lemon juice; stir constantly until thick. Beat egg yolks and add a little of the hot mixture and stir this into hot mixture and cook 1 minute more. Remove from heat and pour into baked shell. Meringue: Beat egg whites, adding the tbsp. warm honey as beating; beat until stiff. Pile evenly on pie. Bake meringue in oven until evenly browned (about 5 minutes). Cool and serve.

Helen Orestad • Powderville

## Zippy Casserole

1 cup Minute Rice  
1 large zucchini  
1/2 box Stove Top dressing  
2 cans cream of mushroom soup  
16 oz. sour cream

Layer rice, zucchini and dressing in casserole dish. Mix together soup and sour cream and put on top of the dressing. Top with other half of dressing and bake at 350° for 40 minutes.

Pat Sheetz • Billings

## Zucchini Italiano

1 lb. ground beef  
1 cup chopped onion  
1 green pepper, cut in strips  
1 clove garlic  
1 (8 oz.) can tomatoes  
1 (8 oz.) can tomato sauce  
1 cup wide noodles  
1 cup water  
1 1/4 tsp. salt, optional  
1 tsp. oregano leaves  
1/4 tsp. cayenne pepper, optional  
1 1/4 lb. zucchini, cut in slices  
1 cup cheddar cheese, shredded

Brown ground beef, add onion, green pepper and garlic. Drain off fat, stir in tomatoes, tomato sauce, salt, oregano, cayenne pepper, zucchini, uncooked noodles and water. Bring to a boil and reduce heat. Cover and simmer 15 to 20 minutes until noodles are done. Top with cheese and cook until cheese melts.

Edna Meissner • Circle

## Acorn Squash-Spiced Apples

1 medium sized Acorn squash (1 1/2 to 1 3/4 lbs.)  
2 large Granny Smith or other tart apple, peeled, cored and sliced  
1/4 cup brown sugar, packed  
1 tbsp. fresh lemon juice  
2 tsp. minced fresh ginger  
3/4 tsp. cinnamon  
1/4 tsp. freshly grated nutmeg  
1/8 tsp. cloves  
1/2 cup lite sour cream  
1 tsp. grated lemon peel

Cut squash in two and scoop out seeds. Bake with a little butter in each half until squash is tender (about 45 minutes). Mix the apples, sugar, lemon juice and spices in a casserole. Bake in the oven or microwave until apples are tender, 8 to 10 minutes in the microwave or approximately 30 minutes in the oven. Spoon apple mixture into squash cavities. Mix the sour cream and lemon peel together and spoon on apple mixture. Serves 4.

Clare Hafferman • Kalispell

## Zucchini-Tomato Bake

Thinly sliced unpeeled zucchini  
Thinly sliced onions  
Slices American cheese, not cheese food  
Fresh sliced tomatoes  
2-2 1/2 cups (enough to cover) stewed tomatoes seasoned with salt, pepper, sugar and butter to taste

In a greased casserole, layer the zucchini, onions, cheese and tomatoes two times and end with a layer of zucchini. Heat the stewed tomato mixture and pour over the vegetables. Use a fork to distribute through it. Sprinkle generously with Parmesan cheese. Bake 1 hour at 350°. Note: tomato juice may be used.

Harriett Lee • Glasgow

## Sausage-Stuffed Butternut Squash

3 butternut squash, cut in halves  
1 lb. Italian sweet sausage  
1 lg. onion, chopped  
1 clove garlic, chopped  
8 slices bread, cut into 1/2 inch cubes  
1/2 cup chopped parsley  
2 eggs, beaten

Place squash cut side down in greased shallow baking pan. Bake at 350 degrees for 40 minutes until squash is easily pierced. Fry sausage removed from casings until brown and crumbly. Add onion and garlic and sauté until onions are soft. Stir in bread, parsley and eggs. Remove from heat. Turn squash, cut side up, and scoop out seeds. With a fork, mash squash in the skin. Spoon sausage mixture over squash. Return to oven and bake another 15 minutes or until top is golden brown. Serves 6.

Toni Astle • Kalispell

## Zucchini Meatloaf

3 tbsp. oil  
1 1/2 cup chopped zucchini  
1 med. onion, chopped  
2 cloves garlic, chopped  
1 1/2 lb. ground meat (beef, antelope, lamb, etc.)  
2 tbsp. parsley  
1 egg  
3/4 cup Parmesan cheese  
1 tsp. salt  
1/8 tsp. pepper

Preheat oven to 350°. Heat oil, then saute zucchini, onion and garlic for 7-8 minutes. Add other ingredients in a large bowl. Add zucchini mixture. Meat will be soft. Place in a loaf pan. Bake for 75-90 minutes until juice is clear.

Regenia Shelhamer • Miles City