

Sharing with Wauneta: Using up that frozen zucchini . . .

Written by Wauneta Breeze
Wednesday, 26 February 2014 22:14 -

Sharing with Wauneta

By Nola Straub

Zucchini — hope you have some frozen or save the recipes for the abundance this coming summer!

Zucchini Beef Skillet

Barbara McComas

1 lb. hamburger

1 c. minced onion

3/4 c. pepper, green red or yellow

1 clove garlic, minced

1 1/2 tsp. salt

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1/4 tsp. pepper

1 tsp. chili pepper

5 c. zucchini, sliced

2 lg. tomatoes, diced

1 1/4 c. corn

2 tbsp. pimentos

1/4 c. parsley flakes

Sauté hamburger, onion, peppers, garlic, in a 12" skillet until browned. Add remaining ingredients, cover and simmer 10-15 min. or until done.

Zucchini Bread

2 Loaves

Mrs. Gardner, Cortez, Colo.

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3 eggs

1 c. oil

2 c. sugar

2 tsp. vanilla

1 c. nuts

6 c. flour

1 tsp. soda

1/4 tsp. baking powder

1 tsp. salt

2 tbsp. cinnamon

3 c. grated zucchini squash

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Beat eggs until light and fluffy; add oil, beat; add all other ingredients mixing with each addition. Bake in 2 greased loaf pans 1 hr. 12 mins. or longer until done at 325 degrees. Freezes well, wrap in foil.

Mock Apple Butter

(Another way to use zucchini)

Nola's collection

4 c. zucchini, puree

4 tbsp. vinegar

1 tsp. lemon juice

2 c. sugar

1 tsp. cinnamon

Dash of allspice

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2 drops red food color

Peel and seed zucchini and chop coarsely. Put in blender with vinegar and blend until

smooth. Pour into saucepan with remaining ingredients and cook, stirring occasionally until mixture reaches desired thickness. Cool and keep refrigerated.

Zucchini Patties with Dill Dip

2013 Christmas gift

Cookbook, Pat Cramer

3/4 c. sour cream

2 tbsp. minced fresh dill

1 tsp. lemon juice

1/8 tsp. salt

1/8 tsp. pepper

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2 1/2 c. shredded zucchini

1 c. bread crumbs

1 tsp. seafood seasoning

1/4 tsp. garlic powder

1 egg, beaten

2 tsp. butter, melted

1 lg. carrot, chopped

1/4 c. finely chopped onion

1/4 c. all purpose flour

1/2 c. vegetable oil

For the Dill Dip: In a small bowl combine the first five ingredients. Cover and refrigerate until serving.

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Place zucchini in a colander to drain, squeeze to remove excess liquid. Pat dry and set aside.

In a large bowl; combine the bread crumbs, seafood seasoning and garlic powder. Stir in egg and butter until blended. Add the carrot, onion and zucchini; mix well. Place flour in a shallow bowl. Shape zucchini mixture into patties and coat with flour.

Heat the oil in a large skillet, fry the zucchini patties, a few at a time for 3-4 min. on each side or until lightly browned. Drain on paper towels. Serve with dip. Makes about 2 dozen. (3/4 c. dip)

Zucchini Jam

(This is good on vanilla ice cream as a topping too.) Nola's collection

6 c. grated peeled zucchini

6 c. sugar

2 tbsp. lemon juice

1 can (20 oz.) crushed pineapple, drained

2 3-oz. pkgs. apricot gelatin

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Add 1 cup water to zucchini, bring to a boil and cook 6 mins. Add sugar, lemon juice and

pineapple. Cook 6 more min. Seal in jelly glasses or pint jars.

Zucchini Relish

Ethel Kaiser

10 c. ground zucchini

4 med. chopped onion

4 med. chopped peppers

3 tbsp. pickling salt

Mix and let stand overnight drain, rinse, and drain. Then add:

2 1/2 c. vinegar

4 c. sugar

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1 tsp. celery seed

1 tsp. turmeric

1 tsp. cornstarch

1 tsp. dry mustard

Boil 30 min. and can.

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.