Recipes

Italian Oven Cheese Chowder

Theresa Walker

1/2 pound zucchini, sliced
2 onions, sliced
1/4 cup butter or margarine
1-1/2 cups dry white wine
w teaspoons salt
1/4 teaspoon pepper
2 teaspoons basil
1 bay leaf
1 cup shredded jack cheese
1/2 cup grated romano cheese
1 cup whipping cream

1. Preheat oven to 400 degrees.
2. Combine zucchini, onions, tomatoes, butter, wine and spices in 2-1/2 quart baking dish. cover and bake one hour, stirring once halfway through cooking time.
3. Stir in cheese and cream and bake ten minutes longer.

Chocolate Zucchini cake

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1/2 cup margarine
1/2 cup vegetable oil
1-1/2 cup sugar
2 eggs
1 teaspoon vanilla
1/2 cup buttermilk
2-1/2 cup flour
1/4 cup cocoa
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon cinnamon
1/2 teaspoon salt
2 cups shredded zucchini

Topping:
1/2 cup chocolate chips
1/4 cup brown sugar
1/2 cup chopped nuts

1. Preheat oven to 325 degrees. Grease a 9" x 13" pan.
2. Cream together first four ingredients. Add remaining ingredients and pour into pan. Spread chocolate chips, brown sugar and nuts evenly over top and bake for 40-45 minutes.

Spaghetti Squash with Herbs

1 seven-pound spaghetti sqaush, cut in half lengthwise and seeded
6 tablespoons unsalted butter, cut into tablespoons
3 tablespoons finely chopped fresh chives, thyme, or parsley
Salt and freshly ground black pepper

1. Heat oven to 350 degrees. Place squash halves cut side down in a large roasting pan. Add 1 cup water; cover with aluminum foil. bake until translucent and flesh pulls away from skin, about 50 minutes. Let cool 5 minutes.
2. Using a fork, separate flesh into strands, discard skins. In a large bowl, toss together squash, butter, and herbs. Season with salt and pepper. Serve.

Serves 10 to 12
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