

Zucchini in Sour /Cream and Dill Sauce

1 lg. zucchini, skin on, no seeds
julienned
3 tbsp. butter
1 onion, minced
1 tbsp. minced fresh dill
Salt
1 tbsp. flour
1/2 to 3/4 cup sour cream

- Sprinkle zucchini with salt and let stand 30 minutes. Drain.
- Heat butter in heavy saucepan. When bubbling, add onion and sauté until soft.
- Add zucchini and dill. Cover tightly and steam over low heat about 8 min. or until zucchini begins to soften but is still slightly crisp. Stir once or twice during steaming to keep from sticking.
- Sprinkle with flour and stir with wooden spoon until flour is absorbed and just begins to turn color, about 4 min.
- Stir in sour cream, bring to boil and season to taste.



Get those gardens ready!

Spring is here and the
goodness of summer is just
around the corner...



Whether you harvest from your own garden, have neighbors who share their bounty or visit the local vegetable stand, summer is the time to enjoy fresh produce – especially zucchini. *And they will look delicious when cooked and served in your Longaberger® Pottery!*

Sweet & Sour Zucchini

- 4 small zucchini, thinly sliced
- 1/2 to 3/4 cup honey
- 1/2 cup white wine vinegar
- 1/3 cup vegetable oil
- 1/4 cup chopped green bell pepper
- 1/4 cup diced celery
- 1 tbsp. chopped onion
- 1 tsp. salt
- 1 tsp. black pepper

- Combine all ingredients in a large glass or ceramic bowl.
- Cover and refrigerate overnight.
- Drain and serve chilled or at room temperature.

Makes about 2 quarts.

Zucchini Bread

- 2 cups sugar
- 1 cup oil
- 3 eggs
- 2 cups zucchini (grated, skin and all)
- 1 tsp. vanilla
- 1 cup raisins
- 1 tsp. cinnamon
- 1 tsp. ginger
- 10 oz. can crushed pineapple
- 3 cups flour
- 1/4 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt

- Combine all ingredients and pour into greased pans.
- Bake at 325°F for:
 - 40 min. mini loaf
 - 50 min. for larger loaf

Chocolate Zucchini Bread

Grate: 2 cups zucchini

Beat 3 eggs
in: 1 cup oil
2 cups sugar

Add: 1 tbsp. vanilla
2 oz. Baker's Bittersw. Choc.

Then sift together:
3 cups flour
1 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
1/2 tsp. baking powder

- Gradually add sifted ingredients to the wet, mixing well after each addition.
- Divide into two greased/floured loaf pans.
- Bake at 350°F for 50 min.