

From Bonnie's Kitchen!

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From My Kitchen Garden...Zucchini

Bonnie Stichert

I love zucchini – as long as they stay small! It's excellent sliced, steamed, and served with butter and salt. But there are more ways to serve zucchini. The following recipe is wonderful and versatile. I've doubled the recipe

at times, but turning the frittata is more difficult. You can use a cast iron pan and after browning it on the stovetop, put it under the broiler until the top starts to brown.

Zucchini Frittata

1 serving

2 eggs

3/4 cup sliced zucchini

2 tablespoons olive oil

or butter
salt to taste
basil or oregano to taste
shredded cheese – optional

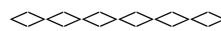
Sauté the zucchini in a 6" nonstick pan, being careful not to brown them. If they get too dry, add a little more oil, butter, or water. In the meantime, beat the eggs with the salt and herb in a bowl. When the zucchini slices are just tender, stir them into the eggs, then return the mixture to the pan.

Let it cook until the bottom starts to brown, then flip it over and cook until it starts to brown. If you want cheese, you can sprinkle it on top before it has finished cooking.

If you have trouble flip-

ping the frittata, put a plate over the pan like a lid and turn over; slide the frittata back into the pan.

Serve with salsa, if desired. Can also be cut in wedges and served as a side dish with salad, either hot or cold.



Have a favorite recipe you'd like to share with Bonnie?

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Our Huckleberry Country Photographer this issue is Lisa Bloomquist from Davenport, WA. "There is beauty in everything. I love looking through the camera to find it. There is a lot of wonderful scenery on this side of the mountains. This was taken at the Cowboy Cafe in Davenport."