

**Recipe Card
ZUCCHINI BAKE**

Ingredients

4 c. zucchini/summer squash, grated 1 clove garlic
 1 c. Bisquick-style baking mix 2 T. parsley
 1/2 c. chopped onion 1/2 t. salt
 1/2 t. seasoned salt 1/2 t. pepper
 1/2 c. Parmesan or Swiss cheese 1/2 t. oregano
 1/2 c. oil 4 eggs

NOTE: Items can be modified to taste, preference.

Preparation

Grease a 9" x 13" pan. Mix all of the above ingredients together and pour into pan. Bake at 350 degrees for 30 minutes.

Farm and B&B located just outside Monroe, WI— the setting for the innkeeper-growers' book, *Rural Renaissance: Renewing the Quest for the Good Life* (www.ruralrenaissance.org)

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**Recipe Card
ZUCCHINI COBBLER**

Ingredients

5 c. zucchini / summer squash, peeled, seeded, chopped
 1/2 c. lemon juice 4 c. flour
 3/4 c. sugar 1 1/2 c. sugar
 1 t. ground cinnamon 1 1/2 c. butter, chilled
 1/2 t. ground nutmeg 1 t. ground cinnamon

Preparation

Place zucchini and lemon juice in a medium saucepan. Cook, covered, over medium-low heat, stirring occasionally, for about 15 minutes or until tender. Stir in 3/4 c. sugar, 1 t. cinnamon and nutmeg. Simmer 1 minute longer, remove from heat and set aside. In a large mixing bowl, combine flour and 1 1/2 c. sugar. Cut in butter until the mixture resembles coarse crumbs. Stir 1/2 c. crumb mixture into zucchini mixture. Press half the remaining crumb mixture into a greased 9x13 baking dish. Spread zucchini evenly over crust. Crumble remaining crumb mixture over zucchini, and sprinkle with 1 teaspoon cinnamon. Bake at 375 degrees for about 40 minutes or until golden and bubbly.

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**Recipe Card
CUCUMBER SOUP**

Ingredients

6 large cucumbers
 3 medium onions
 1 1/2 sticks butter (3/4 c. butter)
 3 c. chicken or veggie broth
 1 t. salt
 Pepper to taste

Preparation

Peel and de-seed cucumber. Shred cucumber and onion (easy in food processor). Sauté in butter till slightly brown. Blend in food processor. (If you're freezing it, freeze the "soup pulp" at this stage and add remaining ingredients before serving). Add broth, salt and pepper and bring to a boil. Serve hot.

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**Recipe Card
FRIED GREEN TOMATOES**

Ingredients

5-6 medium green tomatoes 2 eggs
 1/4 cup cornmeal 3/4 cup flour
 1/2 cup bread crumbs 1/2 cup milk
 2 Tbsp. parmesan cheese 2 tsp. salt
 1/2 cup virgin olive oil 1/2 tsp. pepper
 1/2 cup wheat germ

NOTE: Items can be modified to taste, preference.

Preparation

Beat eggs and combine with milk, then mix with breading ingredients. Slice tomatoes into half inch slices then dip into breading mix. Fry tomatoes until crispy brown on both sides; serve immediately.

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