

### **Zucchini Dressing** – Grandma Wilson’s version

*I think that Grandma Wilson was the first one to start using this recipe when Grandpa Wilson planted too much zucchini!*

6 zucchini, 4-6-inches long  
1/3 cube butter  
1 tsp. onion powder or 1 medium onion, chopped  
1/2 tsp. powdered/dried sage  
4 slices bread, cut or torn into cubes

Grate zucchini and chop onion. Melt butter in frying pan. Sauté onion for 5 minutes on low heat. Increase burner temperature to medium heat. Add zucchini and salt. Cook 15 minutes. Add sage and onion salt if using. Mix and add bread pieces. Mix well. Cook an additional 5 minutes on low heat.

### **Zucchini Dressing** – Judy’s version

1/2 medium onion, chopped  
3 medium zucchini, shredded  
1/2 tea dried/powdered sage, or 1 Tbl. chopped fresh sage  
1/2 tea salt  
1/3 cube butter  
4-6 slices bread, torn into small pieces  
Veggie or Chicken Broth as needed, approx. 1/2 cup

Sauté onion in butter until it is translucent, 5-10 min. While the onion is cooking, drain and squeeze dry the shredded zucchini. Raise the heat on the burner and add the shredded zucchini, salt and sage. Sauté an additional 5 minutes, stirring and “lifting” the zucchini to remove excess moisture. Add breadcrumbs; toss to incorporate vegetables. Sprinkle on the broth to moisten the mixture. Place dressing mixture in oblong baking dish. Cover with foil and bake at 350 degrees for 15-20 minutes.

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## **Zucchini Pancakes** – by Ina Garten

2 medium zucchini (about 3/4 pound)  
2 tablespoons grated red onion  
2 eggs, lightly beaten  
6 to 8 tablespoons all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
Butter and vegetable oil  
Greek yogurt or sour cream, optional

Preheat the oven to 300 degrees F. (to keep pancakes warm before serving)

Grate the zucchini into a bowl using the large grating side of a box grater. Immediately stir in the onion and eggs. Stir in 6 tablespoons of the flour, the baking powder, salt, and pepper. (If the batter gets too thin from the liquid in the zucchini, add the remaining 2 tablespoons of flour.)

Heat a large (10 to 12-inch) sauté pan over medium heat and melt 1/2 tablespoon butter and 1/2 tablespoon oil together in the pan. When the butter is hot but not smoking, lower the heat to medium-low and drop heaping soup spoons of batter into the pan. Cook the pancakes about 2 minutes on each side, until browned. Place the pancakes on a sheet pan and keep warm in the oven. Wipe out the pan with a dry paper towel, add more butter and oil to the pan, and continue to fry the pancakes until all the batter is used. The pancakes can stay warm in the oven for up to 30 minutes. Serve hot. Top with sour cream or Greek yogurt if desired. Makes 10, 3-inch pancakes.

*Recipe from "Barefoot Contessa at Home", 2006*

Note: for gluten-free recipe, substitute Bob's Red Mill Gluten-Free Pancake mix for the flour and baking powder. Use 8 tablespoons (1/2 cup) of the flour mix.

Note: Another recipe that I previewed added 1/2 cup of grated Cheddar or Colby cheese to the batter before frying.