

The Growing Scene, Inc

**Garden Center-Landscaping-Farmstand
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From Grandpa's Garden to Grandma's Kitchen...

GRANDMA'S RECIPE BOOK

Zucchini Bars

6 - 8 zucchini
2/3 c. bottled lemon juice
1 c. sugar
1/4 tsp. nutmeg
1 1/2 tsp. cinnamon

Crushed Mix:

4 c. flour
2 c. sugar
1/2 tsp. salt
1 1/2 c. margarine (3 sticks)

Peel, seed and slice (like apple slices) the zucchini. Cook the slices in the lemon juice until tender. Mix together the ingredients for the crushed mix, combining it, as you would pie crust. Add the sugar, nutmeg and 1/2 teaspoon of the cinnamon to the cooked zucchini slices and let simmer for a few minutes. Then add 1/2 cup of the crushed mix to the zucchini mixture and continue cooking until mixture thickens. Then allow to cool. Put half of the rest of the crushed mix on ungreased cookie sheet and bake for 10 minutes at 350 degrees. Remove from oven and add cooled zucchini filling. Add the rest of the cinnamon, (1 teaspoon) to remainder of crushed mix. Spread this on top of filling. Bake 50 minutes in 350 degree oven. Freezes well. Tastes like apple slices.