

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 & Tomato Casserole

Ingredients:

6 medium zucchini, washed and quartered lengthwise

3 medium tomatoes, peeled and cut into wedges

1 medium white onion, sliced

3/4-cup cracker crumbs

1 cup grated sharp cheddar cheese

1 tsp. salt

1/4-cup brown sugar

Pepper, oregano and savory as desired

Preheat oven to 350 degrees. Alternate layers of squash, tomatoes and onion in a buttered casserole dish, sprinkling each layer with crumbs, cheese and seasonings to taste and dotting with bits of butter. Sprinkle brown sugar over tomato layers. *Top layer should be cheese.* Cover and bake at 350 degrees for 45 minutes. Uncover and bake for an additional 10 minutes. Serves 6 to 8.

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