

ZUCCHINI/TASTES LIKE APPLE PIE

two versions

#1

4 - 5 cups zucchini	4 Tablesp cornstarch
1 cup sugar	1 teasp cinnamon
1 Tablesp lemon juice	sprinkle of Allspice or nutmeg

Make a basic two crust recipe for pie.

Peel and cut up zucchini into pieces resembling apples. (Cut out any large seeds.) Mix all ingredients in a large bowl, and coat zucchini pieces well. Pour into piecrust, add top crust, and seal. Brush with milk (optional). Bake 400° on foil or cookie sheet* until bubbling and golden brown.

*This tends to bubble over, just as real apple pie can. Protect your oven!

#2

8 cups quartered, sliced zucchini	½ cup real lemon juice
½ cup sugar	1 ½ teasp cinnamon
dash of nutmeg	3 Tablesp flour

Boil zucchini with lemon juice for 15 to 20 minutes. Remove ½ cup of the juice and discard. Mix rest of ingredients and pour into crust. Add top crust and bake 400° for 40 minutes. If you think it's too runny and may bubble over . . . add in 2 teaspoons tapioca to help thicken mixture.