

The Growing Scene, Inc

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

GRANDMA'S RECIPE BOOK

Beef Stuffed Zucchini

3 medium zucchini
1 small onion
1/4 tsp. pepper
4 oz shredded Mozzarella cheese
1 lb. ground beef
1/4 tsp. oregano
1(15 oz.) can of tomato sauce
1/4 c. water
1/4 tsp. sugar

Cut each zucchini lengthwise in half. Scoop out center of zucchini, leaving 1/4-inch thick shell. Dice scooped out zucchini.

Brown meat, onion, diced zucchini. Drain. Stir in oregano, pepper, and half of the tomato sauce, and half of the cheese. Remove from the heat. Remove mixture from the pan.

Into each zucchini shell, spoon meat mixture. In same skillet, stir in water, sugar and remaining tomato sauce. Arrange stuffed zucchini in sauce. Cover and simmer until zucchini is tender.

Sprinkle with remaining cheese and serve. Makes 6 servings.

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