

BAKED ZUCCHINI PROVOLONE

SOURCE: JACK FRERKER

INGREDIENTS:

Butter
2 TBS sugar
1 large onion, chopped
Sliced Mozzarella cheese
Parmesan cheese
1 large can Italian tomatoes, in purée
6 C sliced zucchini
1 can (6 oz) tomato paste
4 TBS breadcrumbs
4 tsp oregano
6 oz sharp imported Provolone cheese, chopped
2 tsp garlic salt
1/2 tsp pepper

DIRECTIONS:

Line oven-proof baking dish with butter – spread half of the zucchini on bottom of dish – in bowl, combine onions, tomatoes, paste, oregano, garlic salt, pepper + sugar – pour half the tomato mixture over zucchini – sprinkle with half the Provolone + breadcrumbs (+ Mozzarella, if desired) – make second layer of zucchini and pour rest of tomato mixture over zucchini and sprinkle with rest of Provolone + breadcrumbs – cover with slices of Mozzarella.

Bake 35 minutes or till top is well browned in 350° F oven. Serve.

Serves: 6-8