



Zucchini Butter

Spread this on toast in place of actual butter. Make a thick layer in a sandwich with salted tomatoes or soft cheese. Use it as sauce for pizza. Or spread baguette slices and top with a cherry tomato half.

Makes about 2 cups

2 pounds zucchini or assorted summer squash (I especially like yellow squash in this recipe!)

1/4 cup olive oil or butter (I used olive oil)

2 large cloves garlic (or 2 minced shallots or a small onion)

Salt and pepper – be sure you season this recipe WELL

1. Coarsely grate the zucchini. Let it drain in a colander for 3 to 4 minutes or until you are ready to begin cooking. To hasten cooking time, squeeze the water out of the zucchini by wringing it in a clean cloth towel.
2. In a deep skillet, heat the olive oil/butter. Sauté the garlic briefly. Add the zucchini and toss. Cook and stir over medium to medium-high heat until the zucchini reaches a spreadable consistency, about 15 – 20 minutes. If you scorch the bottom, turn the flame down! (And scrape those delicious bits into the butter for added flavor -- you can splash in a little water or wine to help deglaze the pan.) The zucchini will hold its bright color and slowly form into a nice vegetable spread.

This recipe keeps well. We have not tried freezing this, but our online sources indicate that this freezes well. A way to freeze zucchini that's not baked in bread!

Feel free to add extra zucchini, or extra garlic if you like it garlicky!