

## UNUSUAL VEGETABLE RECIPES

### TASTE TABLE OR LAB

#### ZUCCHINI AU GRATIN (2 servings)

1. Combine in medium sauce pan and bring to a boil--1 cup water and 1 1/2 tsp. salt
2. Trim ends from and cut as desired -- 2 zucchinis
3. Drop into boiling water. Reduce heat to a slow boil. Cook uncovered 3-5 minutes until fork can easily be inserted into the thickest piece.  
Zucchini should be opaque. Drain immediately. Heat briefly to boil away moisture.
4. Push zucchini to side of pan. Add and melt -- 1-2 tbsp. butter.
5. Toss zucchini and butter, add salt and pepper to taste.
6. Spoon hot buttered zucchini into a shallow baking dish. Sprinkle evenly over top -- 1/2 cup grated cheddar cheese or 1/4 cup grated Parmesan cheese.
7. Broil 2-3 minutes until cheese melts.

#### EGGPLANT (Italiano)

- 1 egg plant
- 2 tbsp. butter
- 1 pkg. spaghetti mix
- 3 8 oz. can tomato sauce

Wash and slice eggplant. Saute slices in butter. Add tomato sauce and spaghetti mix. Cover and cook until egg plant is tender.

#### TURNIP

Clean and wrap a turnip with plastic wrap. Bake in microwave (like a potato). Baking time will depend on the size of the turnip. Serve hot with butter.