

October - Summer Lovin'

Zucchini Bake

Preheat 180 degrees

Ingredients

375g Zucchini - grated

5 Eggs

3 Rashers of bacon finely chopped

1 Cup grated cheese (whichever flavour tickles your fancy)

1 Cup SR Flour

1 Large brown onion finely thinly sliced

Season with Salt and Pepper

1/2 cup extra virgin olive oil

Method

* Combine all ingredients and pour into baking dish.

* Cook for 30-35 minutes until golden brown.

Note from Tania

My last few years of High School saw my family living at Splitters Creek, situated about 10k's from the outskirts of Albury, NSW.

We had 10 acres of cleared land, along with horses, dogs, a cat (a boy named Sue) and even a lost homing pigeon set up camp there at one stage until Dad was able to locate its rightful owner by the tag on its foot. Apparently it got blown of course during a race!

Mum had a lovely vegie garden, although it was small, it was bountiful. One year she decided to plant zucchinis. Well, what can I say. It seemed like overnight we had been overtaken by zucchinis, some growing into the size of a cricket bat even Bradman would have been proud of! Needless to say, everyone who came to visit went home with a couple of bright yellow zucchinis tucked under their arm! For a while we had zucchinis in everything.

Zucchini slice, zucchini quiche, zucchini soup, zucchini fritters, zucchini cake, stuffed zucchinis and, this recipe I've shared with you today, Zucchini Bake.

Funny thing I went off eating zucchinis for a while but glad to say my appetite for them is back, they really add to a meal and are so versatile.

Enjoy, TK x