**Stuffed Zucchini**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
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<tr>
<td>1 med. zucchini (1/2 lb), ends trimmed, scoop seeds</td>
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<tr>
<td>1/2 lb. gr.chuck - made into meat loaf, your favorite</td>
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<tr>
<td>1 1/2 oz. crushed tomatoes</td>
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- Cut zucchini in half from stem to end.
- Fill w/f meatloaf mixture. (If extra, make small meat balls). Put half of crushed tomatoes in 9x9 pan. Bake 30 min. at 375°. Cover with remaining tomatoes and continue cooking 18-28 minutes.

Optional: Surround with roasted veggies - brush w/ olive oil and roast 425° 12-15 minutes until lightly browned on heavy pan. Turn and roast 5-10 minutes more. Do tomatoes on a small foil lined cookie sheet.

Great with antipasti or bruschetta. A drizzle of olive oil and herbs with mozzarella or parmesan.
### Topping:
- 1 c. flour + sugar
- 1 T. egg
- 1/2 c. sugar
- 2 T. soft butter
- 1/4 c. salt
- 1 T. butter

**Fruit:** 6 pears (3-3 1/4 lbs), sliced
- 1/2 c. brown sugar
- 1 tsp. cinnamon
- 1/4 tsp. cardamon
- 1 tsp. vanilla

Toss pears with dry ingredients. Add vanilla, butter in pan and dot with butter. Top with 8 or 9 scoops of batter in a 9x9 or 11x11 pan-buttered lightly. Bake at 375° for 25-40 min. Sprinkle w/ powdered sugar or a scoop of ice cream.
Cinnamon Waldorf Salad

3 gala apples, cored and sliced
2 handfuls of red seedless grapes, cut in half
4 ribs of celery, diced
½ cup walnuts or pecans
½ teaspoon cinnamon (or to taste)
¾ cup mayonnaise

Combine all ingredients in a large bowl. Refrigerate 1-2 hours or more. Enjoy!

Submitted by Sharla Cook
Pasta Primavera

Serves: 8 – 10 (2 quarts of sauce)  
Submitted by Carl Ruetz

Notes: Serve over a sturdy pasta such as fusilli or farfalle. Use vegetable stock for a vegetarian dish. Try cooked rice for a lighter meal. If available, sub fresh, in season, tomatoes.

Sauce

2 + Tbls Olive oil
¾ - 1 cup Onion, diced
1 Carrot, diced
2 X 28 oz cans Tomatoes, crushed (seasoned or roasted) (see notes)
14.5 oz can Tomatoes, diced (seasoned or roasted) (see notes)
8 oz Stock, chicken or vegetable (see notes)
4 – 6 oz Wine, dry red (Merlot)
2 tsp Garlic, minced (2 cloves)
1 Tbls Oregano, dried
2 Tbls Parsley, dried
1 Tbls Salt
½ tsp Pepper, black

8 – 10 servings Pasta (or rice) prepared per package instructions (see notes)

1. In a stock pot, sauté onion and carrot in olive oil until soft and with color, about 10 minutes.

2. Add all remaining ingredients (except pasta) to pot, bring to simmer, partially cover, and cook for 2 hours. Stir occasionally. Taste and adjust seasoning.

3. While sauce is cooking, cut fresh vegetables in large dice – carrots, onions, cauliflower, yellow squash, bell pepper, pea pods, broccoli, all or any combination. Sauté until just soft. Add to sauce just at serving time to preserve fresh taste. Serve over prepared pasta (or rice)
ABOUT THIS RECIPE
"Remy's Ratatouille, from the movie, (by Thomas Keller, via NYT 6/13/07)"

INGREDIENTS

FOR PIPERADE
1/2 red pepper, seeds and ribs removed
1/2 yellow pepper, seeds and ribs removed
1/2 orange bell pepper, seeds and ribs removed
2 tablespoons extra virgin olive oil
1 teaspoon garlic, minced
1/2 cup yellow onion, finely diced
3 tomatoes, peeled seeded, and finely diced, juices reserved (about 12 ounces total weight)
1 sprig thyme
1 sprig flat leaf parsley
1/2 bay leaf
kosher salt

FOR VEGETABLES
1 zucchini, sliced in 1/16-inch rounds (4 to 5 ounces)
1 Japanese eggplant, sliced into 1/16-inch rounds (4 to 5 ounces)
1 yellow squash, sliced into 1/16-inch rounds (4 to 5 ounces)
4 roma tomatoes, sliced into 1/16-inch rounds
1/2 teaspoon garlic, minced
2 teaspoons olive oil
1/8 teaspoon thyme leaves
kosher salt & freshly ground black pepper

FOR VINAIGRETTE
1 tablespoon extra virgin olive oil
1 teaspoon balsamic vinegar
assorted fresh herb (thyme flowers, chervil, thyme)
kosher salt & freshly ground black pepper
**DIRECTIONS**

1. **For piperade**, heat oven to 450 degrees. Place pepper halves on a foil-lined sheet, cut side down. Roast until skin loosens, about 15 minutes. Remove from heat and let rest until cool enough to handle. Peel and chop finely.

2. Combine oil, garlic, and onion in medium skillet over low heat until very soft but not browned, about 8 minutes. Add tomatoes, their juices, thyme, parsley, and bay leaf. Simmer over low heat until very soft and very little liquid remains, about 10 minutes, do not brown; add peppers and simmer to soften them. Season to taste with salt, and discard herbs. Reserve tablespoon of mixture and spread remainder in bottom of an 8-inch skillet.

3. **For vegetables**, heat oven to 275 degrees. Down center of pan, arrange a strip of 8 alternating slices of vegetables over piperade, overlapping so that only 1/4 inch of each slice is exposed. Around the center strip, overlap vegetables in a close spiral that lets slices mound slightly toward center. Repeat until pan is filled; all vegetables may not be needed.

4. **Mix garlic, oil, and thyme leaves in bowl and season with salt and pepper to taste. Sprinkle over vegetables. Cover pan with foil and crimp edges to seal well. Bake until vegetables are tender when tested with a paring knife, about 2 hours. Uncover and bake for 30 minutes more. (Lightly cover with foil if it starts to brown.) If there is excess liquid in pan, place over medium heat on stove until reduced. (At this point it may be cooled, covered and refrigerated for up to 2 days. Serve cold or reheat in 350-degree oven until warm.).**

5. **For vinaigrette**, combine reserved piperade, oil, vinegar, herbs, and salt and pepper to taste in a bowl.

6. **To serve**, heat broiler and place byaldi underneath until lightly browned (about 5 minutes on low). Slice in quarters and very carefully lift onto plate with offset spatula. Turn spatula 90 degrees, guiding byaldi into fan shape. Drizzle vinaigrette around plate. Serve hot.

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**NUTRITION FACTS**

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<th>Serving Size: 1 (477 g)</th>
<th>Servings Per Recipe: 4</th>
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<tbody>
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Leek, Potato, & Fennel Soup

2 tbsp olive oil
4 leeks, thinly sliced
1 fennel bulb
2 cloves of garlic
2 large potatoes, diced small
3 cups stock
Salt to taste
1/4 cup cream (opt.)
Fresh chives

1. Heat oil. Add leeks, fennel, & garlic; don’t brown—sauté until soft.
2. Turn heat to med high & add potatoes & stir. Add stock. Return to boil & then simmer 30 min.

*I usually make this vegan, so do not peel the potatoes
Italian Sausage with peppers
- 1 pound "Saddle Berk," Sweet Italian pork sausage
- 4 bell peppers
- Salt

Slice peppers into strips. Coat a large baking dish with PAM. Make one layer of pepper strips. Slice sausage and layer on top of peppers. Bake at 425° until peppers are tender and sausage is browned. About
The fruit pizza recipe is as follows:

Ingredients:

1 tube (16-1/2 oz) refrigerated sugar cookie dough

"Pizza Sauce"
1 pkg (8-oz) cream cheese, thoroughly softened
1/4 cup confectioner's sugar
1 - 8 ounce container of frozen whipped cream

Fruit: Your choice of fruit toppings*--

blackberries     kiwi
raspberries      apples
strawberries     mandarin oranges (drained)
peaches          green or red seedless grapes
bananas

*Tip: careful about selecting other kinds of "juicy" fruits due to the possibility of their respective juices running freely over "pizza sauce".

Glaze topping:

1/4 cup sugar (possibly less sugar depending upon your sweet tooth)
1/4 cup orange juice
2 tablespoons water
1 tablespoon lemon juice
1-1/2 teaspoon cornstarch
pinch of salt (optional)

Preparation:
1. Pat cookie dough into uncreased 14-inch pizza pan. Bake at 350 degrees (follow cookie dough instructions for baking). Completely cool--or to touch--the cookie crust before spreading "pizza sauce." (Cooling cookie dough takes approximately 45 minutes to 1 hour.)

2. In a bowl, beat cream cheese and confectioner's sugar until smooth.

3. Fold in whipped topping. (Tip: Whipped topping should be somewhat soft to easily fold it into the cream cheese and confectioner's sugar.)

4. Spread "pizza sauce over the baked cookie dough crust.

3. Place choice of fruit toppings on pizza.

4. In a saucepan, bring the sugar, orange juice, water, lemon juice, cornstarch and--optional--salt. Bring these ingredients to boil, stirring constantly for two (2) minutes or until thickened. Cool glaze a bit; then, brush glaze over fruit (maybe a bit more glaze for those fruits that easily/quickly turn brown, like apples or bananas).

Please let me know if you have questions.

Sincerely,

Bernice
The recipe we're bringing tonight I got out of the Toledo Blade: Tuesday, August 29, 2017: "Feed the Fans"

**Scarlet and Grey Tomato Salad w/Mustard Vinaigrette**  
*Dick & Marty Oakley*

4 # tomatoes assorted colors either sliced, quartered or chunked

Arragne tomatoes on a serving dish, then sprinkle w/Kosher salt & fresh ground pepper

Whisk together dressing:

2 tbsp EV olive oil,

3/4 cup freshly squeezed lemon juice

1 tbsp Grey Poupon mustard

Drizzle over tomatoes just before serving

sprinkle w/fresh minced basil & grated Parmesan cheese.
BOSTON LETTUCE STACKS WITH APPLES, FETA + WALNUTS

Start to Finish: 20 minutes

2 Tbsp. olive oil
2 Tbsp. apple juice
1 Tbsp. white balsamic vinegar or white wine vinegar
2 tsp. honey
1 tsp. finely snipped fresh chives or green onion
2 medium apples, cored and thinly sliced

16. Boston or Bibb lettuce leaves (about 2 heads)
1/4 cup purchased glazed walnuts or pecans
1/4 cup dried cranberries, dried cherries, and/or golden raisins
1/4 cup crumbled feta cheese
Freshly ground black pepper (optional)

FOR DRESSING, in a screw-top jar combine oil, apple juice vinegar, honey, and chives. Cover and shake well. Brush apples with some of the dressing.

TO ASSEMBLE SALADS, alternately stack lettuce leaves, apple slices, walnuts, cranberries, and feta. Drizzle with the remaining dressing. If desired, sprinkle with pepper.

Makes 4 servings