

Here's what's cooking in our . . .  
**Country Kitchen**

For the past several years Country Living has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you \$5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o Country Living, P.O. Box 69, Covington, OH 45318



## ZUCCHINI PIE

**FILLING PREP TIME: 15-20 MINUTES**

1 cup grated zucchini	1 cup sugar
1-1/2 tps. melted oleo or butter	1 tsp. vanilla
1 egg	1 cup granulated sugar
1 cup evaporated milk	1 Tbsp. flour + 1-1/2 tps.

Place grated zucchini in small bowl and put the 1-1/2 Tbps. oleo or butter on zucchini. Microwave on high for two minutes. This avoids having to melt the oleo/butter separately. Put zucchini and oleo/butter in a blender and add the remaining ingredients in the order listed (it mixes up better if wet ingredients precede the dry). Blend well.

Pour into unbaked 9" pie shell. Sprinkle with nutmeg and cinnamon.

Bake at 425 degrees for 12 minutes, then at 325 degrees for 20 minutes longer. Test "custard" doneness with table knife inserted into center.

**YIELD: 6 to 8 servings**

**TIPS:** If using frozen, pre-measured zucchini, do not drain excess moisture; it is part of your measurement. Pies can be frozen. If you want to use only part of the pie, cut in individual portions before freezing. Making three pies at one time gives you the correct amount of evaporated milk in two cans. This makes the job, mess, and heat do triple duty... and gives you one pie to eat, one to freeze, and one to give away!

When you use zucchini you can wash and cut imperfections from the peeling, and if the peeling is tender, you can avoid peeling or wasting that nutritious portion.

If you peel the zucchini your pie will turn out white, and if you don't peel the zucchini, your pie will be green.

**SUBMITTED BY:**  
Lois Wood

512 N. High St., Covington, Ohio 45318

## HOT SPINACH

&

## ARTICHOKE DIP



8 oz. cream cheese (softened)  
 1/4 cup Hellmann's mayonnaise  
 1/4 cup grated Parmesan cheese  
 1/4 cup grated Romano cheese  
 1 clove garlic, peeled & minced  
 1/2 tsp. dried basil  
 1/4 tsp. garlic salt  
 Salt & pepper to taste  
 14 oz. can artichoke hearts, drained & chopped  
 1/2 cup frozen chopped spinach, thawed (squeeze the liquid out between paper towels)  
 1/4 cup Mozzarella cheese, shredded (save for top)

**DIRECTIONS:**

- 1) Preheat oven to 350 degrees. Lightly grease a small baking dish.
  - 2) In a medium bowl, mix together cream cheese, mayonnaise, Parmesan cheese, Romano cheese, minced garlic, basil, garlic salt, salt and pepper. Gently stir in artichoke hearts & spinach.
  - 3) Transfer the mixture to the prepared baking dish. Top with Mozzarella cheese. Bake in preheated oven 25 minutes, until bubbly and lightly browned.
- Serve with tortilla scoop chips. Tostitos chips work well.

**SUBMITTED BY:**

Cindy Fenstermaker

5778 Byreley Rd., Bradford, Ohio 45308

### PLEASE SEND US YOUR RECIPES!!!

Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert, and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We're looking forward to hearing from you soon!