

---

# Zucchini Rounds (Hot)

*Diane Simms Marshall*

*Party Recipes from the Charleston Junior League - 1993*

**2 medium (one pound) zucchini**  
**1/2 cup freshly grated Parmesan cheese**  
**1/2 cup mayonnaise**  
**1/2 cup dried basil leaves**

Preheat the broiler.

Slice the zucchini into approximately forty 1/4-inch rounds.

In a small bowl, combine the Parmesan cheese, mayonnaise and basil. Mix well.

Spread each zucchini round with the mayonnaise mixture. Place the rounds on a baking sheet.

Broil until the tops are golden brown, about 1 minute.

Serve immediately.

Yield: 40 rounds

## **Appetizers**

---

*Per Serving (excluding unknown items): 788 Calories; 94g Fat (99.4% calories from fat); 1g Protein; 0g Carbohydrate; 0g Dietary Fiber; 39mg Cholesterol; 625mg Sodium. Exchanges: 8 Fat.*