

Zucchini Spread

Ruth Abbott

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

2 cups grated zucchini
1/4 cup sour cream
1/4 cup plain yogurt
3 tablespoons chopped chives
salt (to taste)
pepper (to taste)
chopped fresh basil (for seasoning)
(optional)

Place the zucchini in a strainer and press out as much moisture as possible.

In a bowl, mix the zucchini with the sour cream, yogurt and chives. Season as desired with salt, pepper and basil.

Use this spread as a sandwich filling together with ham, chicken or sliced tomatoes. Can also be used as an appetizer by spreading on crackers or cucumber slices.

Per Serving (excluding unknown items): 164 Calories; 14g Fat (76.2% calories from fat); 4g Protein; 6g Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 59mg Sodium. Exchanges: 0 Vegetable; 1/2 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	164
% Calories from Fat:	76.2%
% Calories from Carbohydrates:	13.7%
% Calories from Protein:	10.1%
Total Fat (g):	14g
Saturated Fat (g):	9g
Monounsaturated Fat (g):	4g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	33mg
Carbohydrate (g):	6g
Dietary Fiber (g):	trace
Protein (g):	4g
	59mg

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.4mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	20mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refused:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
	0
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