

Zucchini Casserole V

Edith McClain - Rossville, KS

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Yield: 4 to 6 servings

*6 small zucchini, cut in 1/2
inch slices
water to cover
2/3 cup sour cream
1 tablespoon butter
6 tablespoons grated sharp
cheddar cheese
1/2 teaspoon seasoned salt
3 tablespoons fresh bread
crumbs*

Preparation Time: 20 minutes

Bake Time: 15 minutes

Preheat the oven to 375 degrees.

In a saucepan, simmer the zucchini in enough water to cover for 10 minutes. Drain. Turn the zucchini into an eight inch baking dish.

In a small saucepan, combine the sour cream, butter, four tablespoons of the cheddar cheese and the salt. Beat and stir until blended. Pour over the zucchini. Top with the bread crumbs and remaining grated cheese.

Bake for 15 minutes or until the bread crumbs are golden.

Let stand for 15 minutes before serving.

Per Serving (excluding unknown items): 616 Calories; 45g Fat (61.3% calories from fat); 19g Protein; 45g Carbohydrate; 14g Dietary Fiber; 99mg Cholesterol; 962mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 6 Vegetable; 1/2 Non-Fat Milk; 8 1/2 Fat; 0 Other Carbohydrates.