
Zucchini in White Wine Sauce

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

2 cups zucchini, cut in circles
1/2 cup yellow onion, chopped
2 tablespoons butter or margarine
1 1/2 to 2 tablespoons flour
1 cup half-and-half
1/4 cup Chardonnay
2 tablespoons parsley, chopped
1/4 teaspoon Worcestershire sauce
1/2 teaspoon celery salt

Preheat the oven to 350 degrees.

Steam the zucchini and onions until just tender. Remove to a small casserole dish.

In a small saucepan, melt the butter over low heat. Blend in the flour. Add the half-and-half slowly, stirring constantly until smooth and bubbly.

Add the parsley (reserving 1/2 tablespoon), Worcestershire sauce and celery salt. Stir. Add the wine slowly. Bring to a low boil, stirring constantly. Remove from the heat.

Spoon the sauce over the zucchini. Sprinkle with the remaining parsley.

Heat until bubbly in a 350 degree oven.

Side Dishes

Per Serving (excluding unknown items): 249 Calories; 6g Fat (24.0% calories from fat); 6g Protein; 40g Carbohydrate; 3g Dietary Fiber; 16mg Cholesterol; 273mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.