

Zucchini Pie II

Ruth Kern - Wilkes Barre, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 4 to 6 servings

3 cups grated zucchini
1 small (or more) onion,
chopped
1 cup Bisquick
1/2 cup oil
1/2 cup Parmesan cheese
4 eggs
1 teaspoon (or more) dried
parsley
salt (to taste)
pepper (to taste)

Preparation Time: 30 minutes**Bake Time: 50 minutes**

In a bowl, mix all of the ingredients. Pour into a greased three-quart casserole or large pie plate or quiche dish.

Sprinkle a bit of the Parmesan cheese on top.

Bake at 350 degrees for 45 to 50 minutes.

Best when served with meat and a salad.

Per Serving (excluding unknown items): 1487 Calories; 141g Fat (84.9% calories from fat); 43g Protein; 13g Carbohydrate; 2g Dietary Fiber; 879mg Cholesterol; 1034mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 1 1/2 Vegetable; 24 1/2 Fat.