

RECIPE OF THE MONTH

Savory Zucchini Bread

- 2½ c. flour
- ½ c. cornmeal
- 4 tsp. baking powder
- ½ tsp. baking soda
- 1 tsp. salt
- 1 c. zucchini, grated & drained
- ¾ c. grated extra-sharp Cheddar cheese
- ½ c. fresh herbs (parsley, dill, marjoram, oregano), finely chopped
- ½ c. corn kernels, finely chopped (opt.)
- 2 lg. eggs
- 1 c. buttermilk
- ¼ c. canola oil or melted butter

Recipe Submitted By: Joan C. Gardiner

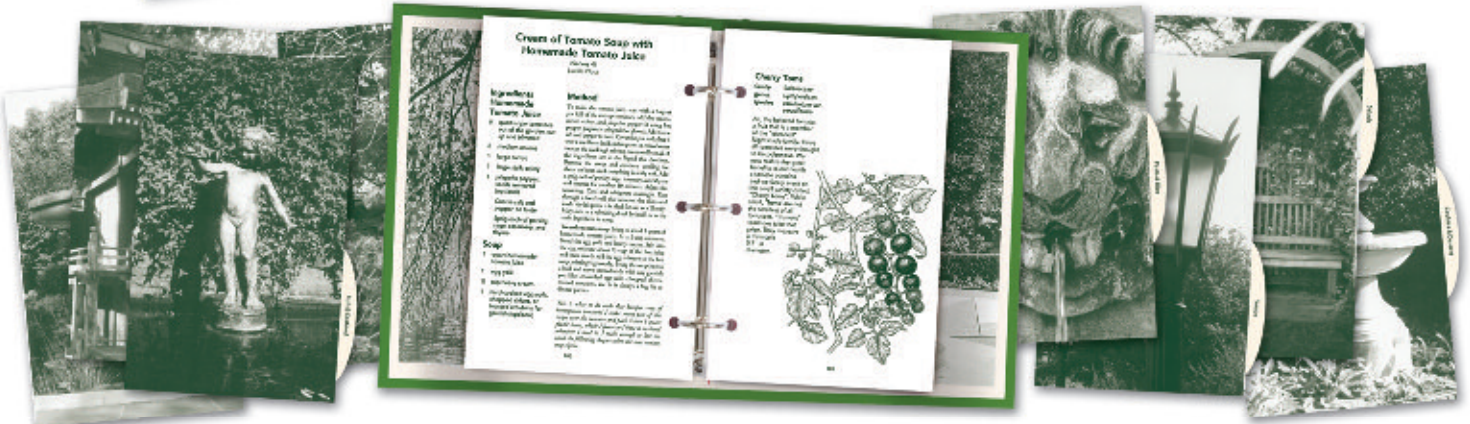
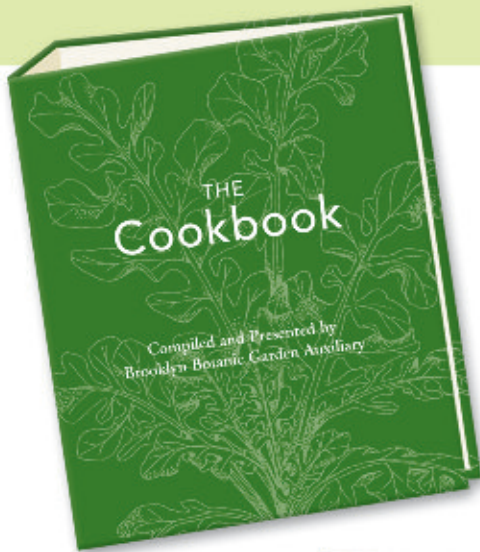
Preheat the oven to 350°. Butter a 9 x 5-inch loaf pan. Line the bottom with waxed or parchment paper and butter the paper. In a large mixing bowl, sift together the flour, cornmeal, baking powder, baking soda, and salt. In a separate bowl, mix the zucchini, cheese, chopped herbs, and corn kernels. Add the vegetables, eggs, buttermilk, and oil to the dry ingredients and mix until just moistened; don't overmix. Pour into the prepared pan and bake 1 hour, or until the loaf is browned and pulling away from the sides of the pan.

Note: Most recipes for zucchini bread produce a sweet, buttery, dessert-type loaf cake. This one makes a savory loaf, excellent for sandwiches or simply toasted and served as an accompaniment to main courses. It is adapted from a 1940s edition of *The Joy of Cooking*, found in a friend's house when visiting in Maine. We were trying to make use of a bumper crop of zucchini – a common summer problem.

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Special Features:

This cookbook is a great example of effective one-color printing used throughout a cookbook. Press-ready pages allowed the group to include custom drawings and tips about various vegetables, fruits, and herbs used for cooking. These qualities made *The Cookbook* a true gardener's delight and helped it earn a spot as a top 10 finalist in our 2010 Annual Community Cookbook Awards.



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