

SCALLOPED ZUCCHINI

2 ingredients, 1 tasty dish- need I say more? Okay, it has some salt and chili powder for garnish. Buy the best Parmesan cheese that you can afford as it is a main ingredient here. It is possible to serve this straight out of the oven, but it will slip and slide around when you try to get it out of the dish. Pressing it overnight alleviates this and infuses the flavor more as well. I used a 6 x 10-inch baking pan but a pie dish would work just as well and then cut into wedges.

(OVERNIGHT RECIPE)

Ingredients

1 extra large Zucchini,
at least 2 Pounds

1 Cup ground
Parmesan Cheese

Chili Powder or Paprika

Finishing Salt &
Pepper

Directions

Use a mandolin to slice the zucchini into thin rounds not more than 1/8 inch thick.

Grease an ovenproof dish and lay the first row of zucchini in a single layer as close together as possible.

Sprinkle with cheese lightly, and then start another layer, this time overlapping the slices slightly, then sprinkle liberally with cheese. Repeat this until you have used up all the slices and they are slightly mounded above the rim of the baking dish- the zucchini will collapse down as it cooks.

Cover with plastic wrap and then cover with foil tightly. Bake on middle rack for 40 minutes. Allow to cool to room temperature before placing in the refrigerator with a weight such as a jar on top- try to find a plate or use extra foil to evenly distribute the weight.

To serve, preheat broiler, uncover Scalloped Zucchini and slice into 4 equal portions.

Place on middle rack, and broil until cheese on top has browned and the edges are bubbling, about 8 minutes.

Sprinkle with finishing salt and dust with chili powder.