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Recipe

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Stuffed Zucchini

Small Zucchini (Approximate size 1" to 1 ½" diameter and 6" to 8" long), approximately 2 per person.

2 Parts Ground Beef

1 Part Ground Pork

Rice (Not instant) Use amount desired.

1 Can 32 oz. Whole Tomatoes (for up to 10-15 zucchini)

3 to 4 fresh Garlic Cloves, Cut Up

Tools and utensils needed:

Dutch oven, or large pot to fit quantity, with room at the top of the pan, for boiling liquid
A corer, paring knife, table knife

Mix beef, pork, rice, and salt and pepper to taste. Cut stem end off of zucchini. Hollow out zucchini lengthwise until you have a thin, but still firm shell of the zucchini. Take a small amount of the meat and rice mixture and stuff the zucchini until full. Place stuffed zucchini in the bottom of a large pan, like a dutch oven. Continue until all zucchini have been stuffed and placed in the pan. Any additional meat and rice mixture can be made into meat balls and placed on top of the zucchini in the pan. Add the can of tomatoes and sprinkle the garlic cloves on top. Place a glass pie dish upside down on top of the stuffed zucchini. Add water to the pan to come up about 1 inch on the dish. Bring to a boil, then let it simmer for 2 hours.