



COOKING AT THE GOOSE

Zucchini Butter

2 lbs. zucchini (or blend with yellow squash)

¼ C olive oil, or butter if you prefer

2 minced shallots, cloves of garlic, or combination

Salt and pepper to taste

Coarsely grate the zucchini. Let it drain in a colander for 8 to 10 minutes or until you are ready to begin cooking. To hasten cooking time, squeeze the water out of the zucchini by wringing it in a clean cloth towel.

In a deep skillet, heat the olive oil/butter. Sauté the shallots/garlic briefly. Add the zucchini and toss. Cook and stir over medium to medium-high heat until the zucchini reaches a smooth, spreadable consistency. If you scorch the bottom, turn the flame down! (And don't worry! Just scrape those delicious bits into the marmalade for added flavor.) The zucchini will hold its bright green color and slowly caramelize into a nice vegetable jam.

Use on toast, as a sandwich spread, to top cooked meats, fish, or eggs.

NOTE: If you don't have shallots, one cup of minced sweet onion will do. This recipe keeps well and can be stored in the refrigerator for up to a month.

**This recipe is not one of our own creations. It was found at Kitchn.com.*