

What to do with a plethora of zucchini!

Magic! Start with 2 pounds and reduce to 1 Cup

Thanks to NYTimes Cooking

Caramelized Zucchini and Pasta

Prep Time: 50 minutes

Servings: 4

Note: Serve immediately with pasta. Or freeze for later.

Ingredients:

2 Tablespoon unsalted butter

2 T EVOO (extra-virgin olive oil)

2 pounds zucchini - coarsely ground - use food processor or large grater

8 cloves garlic - peeled and smashed

1/2 cup basil leaves - reserve stems

1/2 cup Parmesan or Pecorino cheese, shredded

1 Tablespoon lemon juice

In 12" or larger skillet, heat to medium high and melt butter.

Add zucchini, garlic, basil stems, and 1/2 of basil leaves.

Add 1 1/4 teaspoon salt and some pepper grinds to taste.

Cover and cook until "pooling with liquid".

Uncover. Cook till liquid evaporates and zucchini sizzles - 7-10 minutes.

Continue to cook until zucchini reduced to a cup - 20-25 minutes.

When you see a build up browned bits, add several tablespoons of water and stir, scraping up browned bits.

Repeat anytime there is a "brown bit buildup".

If beginning to burn - lower heat and deglaze with a bit of water, scraping up the browned bits.

Remove basil stems.

Note: reduce heat to low while preparing pasta. Zucchini can keep cooking on low heat as will just keep getting better!

When your choice and amount of pasta is done, drain, reserving 1 cup water.

Add to zucchini: pasta, 1 cup reserved water, cheese, lemon juice and remaining basil. Adjust for liquid and seasoning. Bon appetit!

Simply Fresh Tomato Sauce

Prep Time: 30 minutes

Yield: 3 cups

Prep # 1

Heat large skillet or grill pan to medium

Place 3 pounds fresh whole tomatoes directly on skillet or grill pan

Sauté for 15-20 minutes, rotating the tomatoes every few minutes till they are soft and lightly charred and skin breaks open

Cool and pull off skins where possible

Prep # 2

Heat a large pot or Dutch oven on low

Add 3 tablespoons of olive oil and heat a minute

Add and stir till soft and fragrant -5 minutes

1/4 cup shallots, minced

2 large cloves of garlic, minced

Couple of pinches of salt

Add:

Tomatoes and use a potato masher or your hands to break them up

Add:

2 teaspoons balsamic vinegar

1/2 teaspoon sugar

1/2 teaspoon red pepper flakes (or hot sauce to taste)

Salt and pepper to taste

Serve with pasta or add Swiss chard and heat till soft

