

Broiled Zucchini

(The way kids love it!)

2 zucchini (about 1 ½ inches in diameter)

Melted butter

Parmesan Cheese

Slice the zucchini in rounds about 1/8 inch thick. Lay on a cookie sheet. Brush with melted butter and sprinkle Parmesan Cheese generously over the buttered rounds. Broil until golden brown.

Enjoy.

Cornbread Taco Bake

- 1 pound lean ground beef
- 1 envelope (1.25 ounces) taco seasoning mix
- 1 can (15.5 ounces) chili without meat
- 1 package (8 ounces) shredded Colby and Monterey Jack cheese, divided
- 2 packages (8.5 ounces each) corn muffin mix
- 1 can (11 ounces) Mexican-style corn, drained
- Chopped tomatoes (optional)
- Sliced olives (optional)
- Sour cream (optional)

Preheat oven to 375 F. In a large skillet, cook ground beef over medium heat until beef is no longer pink; drain. Add taco seasoning mix and prepare according to package directions. Stir in chili and 1 cup of the cheese. In a separate bowl, prepare corn muffin mix according to package directions. Stir in corn and remaining 1 cup of cheese. Spoon ground beef mixture evenly in a casserole dish. Top with cornbread mixture spreading evenly to edges of dish. Bake 15-20 minutes or until golden brown.

Creamy Sweet Potato and Veggie Soup

- 1 large onion, chopped
- ¼ cup butter
- 3 medium sweet potatoes, peeled and chopped
- 3 medium zucchini, chopped
- 1 bunch broccoli, chopped
- 2 cartons (32 ounces each) chicken broth
- 2 medium potatoes, peeled and shredded
- 1 teaspoon celery seed
- 1 to 2 teaspoons ground cumin
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 cups half-and-half cream

In a stockpot, saute onion in butter until transparent but not browned. Add the sweet potatoes, zucchini and broccoli; saute lightly for 5 minutes or until crisp-tender. Stir in broth; simmer for a few minutes. Add potatoes and seasonings; cook another 10 minutes or until vegetables are tender. Stir in cream and heat.

Pecan Fluffs

The Easiest Cookie Recipe Ever!

- 1 large egg white
- 1 cup dark brown sugar
- 2 cups coarsely chopped pecans

Preheat oven to 400 degrees.

Beat egg white until stiff (not dry). Beat in brown sugar and continue to beat until meringue is very stiff. Mix in chopped pecans. Grease cookie sheet with oil. Drop the dough by teaspoon on sheet. Place cookies in oven. Immediately turn temperature back to 200 degrees and cook for 3 minutes. Then turn oven off and leave until cool. (can be left over night!) Remove cookies from sheet and enjoy.