

Stuffed Zucchini

Chef Bob "Bear" Abare and Lyn Corsaro

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 1st Place Team

Ingredients:

1 Coastalfields zucchini, split in ½ lengthwise and hollowed out
1 garlic clove, minced
1 egg
1 tbsp. bread crumbs
2 links Colorado Sausage Factory Cranberry & Wild Rice sausage, crumbled and cooked
1 tsp. olive oil
1 tsp. Sinton Dairy butter
Salt
Pepper

Instructions:

Mix all ingredients, except zucchini, well. Sauté ½ of the zucchini in butter and oil just until it starts to soften and is light brown then remove from heat. Stuff sausage mixture into hollowed zucchini and bake 30-40 minutes until done. Top with cheese if desired.