



Recipes from the Garden – August 2023

Best Greek Salad

1 cucumber, thinly sliced into halfmoons

½ red onion, th, 1o 0 2 hd(a) TG7c4 Tm(0)2.8 (e)7(5) \$J0 9 0 Tw 16.413 0 Td(T)EMC /P 8/MCID 7 B4TJ0.003 Tc -0--0.315--0.3

Banana Bread Cobbler

Streusel Topping:

¾ cup firmly packed light brown sugar

½ cup self-rising flour

½ cup butter, softened

1 cup uncooked regular oats

½ cup chopped pecans

Cobbler:

1 cup self-rising flour

1 cup sugar

1 cup milk

1 tsp. vanilla

½ cup butter, melted

4 medium-size ripe bananas, sliced

Make streusel topping before making the batter. Combine brown sugar, flour and softened butter, and stir with a fork. Stir in oats and chopped pecans. Preheat oven to 375°F.

Whisk together flour and next 2 ingredients just until blended. Whisk in vanilla and melted butter. Pour batter into a lightly greased 11" x 7" inch baking dish. Top with banana slices and sprinkle with streusel topping. Bake at 375°F for 40 to 45 minutes or until golden brown and bubbly. Serve with ice cream.

Mozzarella Zucchini Quiche

Crust:

1½ cups all-purpose flour

½ tsp. salt

½ tsp. dried oregano

1 tsp. dried basil

½ tsp. ground black pepper

½ cup¹

beliefs, sexual orientation, and marital or familial status. Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.