

Zucchini Pie...Mock apple pie

4 cups large hard zucchini, peeled with veggie peeler, cut in half, seeded, then sliced as if for apple pie. (The size of zucchini to use looks like it could be a weapon...the ones that you usually throw away that are firm, about 4 to 5 inches thick and maybe 16 or so inches long.)

2/3's cup lemon juice

3/4 cup white sugar or combination of white and brown

3 T.'s cornstarch

3/4 t. cinnamon

Cook above on stove top until thick.

Place in unbaked pie shell, dot with real butter, cover with combination of ;

1 stick margarine, 1/2 c. sugar, 1 c. flour. This will be crumbly.

Bake at 350 degrees for 60 to 80 minutes.

The store bought frozen deep dish pie shells work great! **Quick and EASY.**

Now the fun begins. Rule is to give out pieces of this pie, and then ask what kind of pie it is. It is also fun to have one of the big zukes on hand to show the person(s)...once they have guessed...especially if they don't typically eat zucchini at all!