

GENIE'S ZUCCHINI SLICE

My friend Genie passed away three years ago, and I miss her every day. This was her famous zucchini slice.

- 2 cups grated zucchini (or a mix of grated zucchini and other vegetable - I used 1½ cups of zucchini and ½ cup of grated carrot)
- 1 cup of grated cheese (I used a mix of Provolone Piccante and King Island cheddar)
- 5 large (59g) eggs
- 1 large onion, peeled and chopped
- 1 cup self-raising flour
- 3 rashers of bacon
- ½ cup oil (I used grapeseed)

1. Dice the bacon and panfry until crisp. Preheat oven to 175C with fan.

2. Place all the ingredients, including the cooked bacon and eggs, in a large mixing bowl and stir to combine. Season with a little salt and a generous grinding of pepper.

3. Turn the mixture into a lined tin - I used a 31 x 14cm biscotti pan, but you could also use a 20cm square or a large loaf, or even several smaller tins (just be sure to adjust the cooking time accordingly). Bake for 40 - 50 minutes until firm and golden brown.



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