



## **"Zucchini Casserole Fish Camp Style"**

I first worked with this recipe up in the North woods of Minnesota on a fall fishing trip. We had a ton of garden fresh veggies with us, plus the customary canned goods used to sustain a group of hearty souls for a week or so. The recipe probably can be simplified with the same results, but in order to make that decision, you need to know the full details of the original concoction.

**Hickory Smoked Bacon**

**3 or 4 cloves garlic**

**Canned or fresh whole tomatoes**

**Sliced mozzarella or Swiss cheese**

**5 or 6 medium onions**

**Garlic Powder**

**Coarse ground black pepper**

**Zucchini**

Slice up 7 or 8 pieces of bacon into 1" squares and cook down slowly in a large iron skillet. When bacon is 3/4 cooked, add 4 or 5 medium chopped onions and 3 or 4 cloves of garlic, minced for the occasion. I generally add another onion at this point, cause I never think I have enough onions in what I prepare. Add a handful of coarse ground black pepper (the coarser the better) and cook the mixture, stirring often over less than medium heat until the onions are translucent. The onions will cook down considerably and at this point you'll probably know why I always add an extra onion! While the onions and garlic are cooking, open up 2 cans of whole tomatoes and set aside. Also use this time to cut up several medium size zucchini. Sometimes I partially peel them and sometimes I don't. It depends on who I can talk into it. The skin of the zucchini has a terrific flavor! When the onions are translucent, I add the tomatoes and simmer for a few minutes. It is at this point where several critical factors are addressed. The first is accomplished by using your nose. The mixture simmering in the skillet will produce a definite bouquet. A wonderful mixture of onions, bacon, garlic and tomatoes. Smell it first using a deep intake, then taste it. You may want to add a little garlic powder or more ground pepper at this point. After the tomatoes have broken up a little bit in the simmering mixture, it's time to find a baking dish large enough to handle everything. Place the zucchini in the dish and pour the tomato mixture on top. Mix it up a little bit and place in the oven at 300 degrees for 1/2 hour. When the buzzer goes off, check to make sure the casserole is bubbling. If it is, everything is fine. If not cook a little longer. Last...float generous portions of sliced mozzarella or Swiss cheese on top of mixture. Return to oven and melt and brown. When cheese is brown and crusty, you have accomplished your task. Place on table and brace yourself!

*A special thanks to Henry from the typist for his brevity.*

**Henry Bishop**

**"Procastinator"**