

# FRESH FROM THE GARDEN

## ZUCCHINI SPINACH CASSEROLE

### Ingredients:

2 lbs. zucchini  
1 lbs. frozen spinach  
1 chopped onion  
4 cloves of garlic  
5 beaten eggs  
1/2 cup salad oil  
1-1/2 cup cracker crumbs (save  
1/2 cup for top)  
1-1/2 cup cheddar cheese (save  
1/2 for top)

### METHOD

Cook and drain first four ingredients. Add eggs, salad oil, cracker crumbs and cheddar cheese. Add salt, pepper and parsley to taste. Spread the remaining crumbs and cheese on top. Bake at 350 for 40 minutes.  
**Glenda Morton, Sioux Falls**

## CREAMY CUCUMBER SALAD

### Ingredients:

1 1/2 long English cucumbers cut  
in half moons  
1 1/2 lb tomatoes on the vine  
sliced in segments  
1/4 cup red onion thinly sliced  
(optional)  
3 tbsp dill finely chopped  
2 small garlic cloves grated  
1/2 cup sour cream  
1/2 tsp salt  
Ground black pepper to taste

### METHOD

In a large bowl, add cucumbers, tomatoes, red onion, dill, garlic, sour cream, salt and pepper. Stir gently from the bottom in the center of the bowl until well combined. Serve salad within next six hours or so.  
**ifoodreal.com**

## CUCUMBER SANDWICHES

### Ingredients:

1 8-oz. pkg. cream cheese,  
softened  
1 pkg. Good Seasons Italian  
Dressing Mix (dry)  
1 mini loaf of cocktail rye bread  
1 cucumber, sliced  
fresh dill weed, chopped

### METHOD

The night before serving the cucumber sandwiches, mix together the cream cheese and the Good Seasons Italian Dressing Mix. Refrigerate overnight. Shortly before serving, spread some of the cream cheese mixture on a slice of the cocktail rye bread. Top with a slice of cucumber and sprinkle with dill weed.

**Elaine Rieck, Harrisburg**

## CHERI'S SALAD

### Ingredients:

1-1 lb. pkg. veggie spiral noodles  
2 1/2 c. diced ham  
1 c. shredded cheddar cheese  
1 c. chopped celery  
1 bag frozen peas, thawed

### Dressing:

1/2 c. mayonnaise  
1/2 c. sour cream  
1 tbsp. mustard  
1 tbsp. sweet pickle juice  
3/4 tsp. onion powder  
1/3 c. sugar

### METHOD

Cook noodles according to package directions, drain and rinse. Mix ingredients together in a bowl and set aside. Mix until blended and pour over salad. Stir until well blended.

**Jan Antonen, Arlington**

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