

This recipe for Zucchini Bread has been around for a long time, and it stays moist and can be put in the freezer.

Zucchini Bread--makes 2 loaves--Submitted by Bunny Bucci

In a bowl beat 3 eggs until frothy  
Beat in 2 cups sugar  
1 cup Vegetable Oil  
1 tbs. Vanilla  
beat until thick and lemon colored

Stir in 2 cups of loosely packed coarsely grated zucchini (skin and all)  
2 cups flour-- sifted with  
1 tbs. Cinnamon  
2 tsp. baking soda  
1 tsp. salt  
1/2 tsp. baking powder  
Fold in 1 cup chopped walnuts--bake in 2 greased loaf pans  
350o oven for 1 hour

If you are not a fan of Barbecue Sauce--then you need to try this recipe for Pork Ribs--Submitted by Bunny Bucci Serves 2

1 plus lb. boneless pork ribs  
1 large onion--chopped  
1 can of Swanson or other brand of Chicken Broth (small size)  
garlic powder, black pepper, flour & olive oil

In a large skillet, lightly saute cut up onion in oil.  
Remove onion to a braising pan  
Lightly dredge ribs in flour, brown ribs in skillet w/ garlic powder and black pepper.  
Remove ribs to braising pan--add chicken broth to braising pan and add a little flour to thicken  
Cover braising pan tightly with reynolds wrap, and bake in 350o oven, approx. 2 hours  
DELICIOUS !!!!!!!!!!!