



Zucchini Pizza



A Delicious Healthy Appetizer

Ingredients:

- **1 large zucchini (Don't use overgrown zucchini or seeds will be too tough)** ✓
- **1/2 cup butter, melted** ✓
- **3 cloves of garlic crushed**
- **1/2 cup mozzarella cheese**
- **1/2 (14 oz.) can pizza sauce**
-

Directions:

1. **Slice the zucchini into thick rounds. Combine the melted butter and crushed garlic in a bowl and set aside.**
2. **When the coals on the barbecue grill are almost burned down, lay zucchini slices on the grill, brush with garlic/butter mixture and cook 3 minutes. Turn the slices and brush on the mixture. Cook 3 minutes.**
3. **Turn the slices back over, cover with the pizza sauce and cheese, cook until zucchini is tender and the cheese is melted. You can add pepperoni if desired.**

✓ **Items can be found at the
State Street Farmer's Market**