

Nightclub, salon team up
to launch Bronze Society
Scottsdale party scene has new glow

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'Zucchini Houdini'
dazzles Jan D'Atri
Zucchini Apple Crisp a hit

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SCOTTSDALE REPUBLIC

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SCOTTSDALE LIVING

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Main ingredient not what it seems in 'crisp' recipe

When I got this recipe, it was just too fun to pass up. Could you really make a dessert that tastes exactly like homemade apple crisp out of something other than apple?



JAN D'ATRI

Can you guess the secret ingredient?

When my kids were young this was one of their favorites, too, mainly because they knew it was squash and still loved it. Now I'm working on the grand-kids."

Stanley is the news director/anchor at KPVI Newschannel 6 in Idaho. She's also a mother of five (including two

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D'ATRI

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sets of twins), new cookbook author and now the latest champion of "our glorious green friend, the zucchini," as she puts it.

"I've always grown a garden to help keep the grocery bill low. I love to cook and my kids will tell you that they rarely ate out. They're all grown up and off on their own adventures now, but they are so excited that I wrote this book. They love vegetables and I feel it's because I made the effort to show them how delicious vegetables like zucchini can be.

"I was very fortunate to grow up with two grandmothers and a mother who loved to cook and they were very good at it. We literally show love by basting ribs, mashing potatoes, and baking zucchini bread."

As I said, the recipe is fun and such a delicious surprise.

Serve it, sit back and enjoy the compliments.

E-mail jdatri1@yahoo.com. Or visit www.jandatri.com.

Zucchini Apple Crisp

Ingredients

- 1 extra large zucchini
- 2 tablespoons lemon juice
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/2 cup brown sugar
- 1/2 cup rolled oats
- 1/4 cup flour
- 1/4 cup butter or stick of margarine

Directions

- » Peel zucchini to remove outer green skin.
- » Cut in half lengthwise.
- » Scoop out tiny seeds and slice in 1/4-inch half moons to look like apple slices.
- » Place slices in zipper-close plastic bag and sprinkle with lemon juice.
- » Shake to coat.
- » Combine sugar and cinnamon.
- » Add to bag and shake well.
- » Place zucchini slices in buttered 8- by 8-inch baking dish.
- » In a bowl, combine brown sugar, oats and flour.
- » Cut in butter.
- » Sprinkle over the zucchini slices.
- » Bake at 350 degrees for 40-45 minutes.
- » Serve warm with ice cream or whipped topping.