

# Zucchini Pie

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## ZUCCHINI PIE



Pam Panchak, Post-Gazette  
**Zucchini Pie**  
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### PG TESTED

Of the dozens of versions of this retro recipe, nearly all call for 3 cups zucchini (sliced, diced or grated, peeled or unpeeled), 4 eggs, 1 cup Bisquick and various amounts of cheese and onion. I used 1 medium zucchini and 1 large onion and made 2 pies. Use the seasonings of your choice. Next time, I'll use olive oil, and I'll dice the zucchini to get as much as possible in the pie. About Bisquick, I say: If it was good enough for Mother, it's good enough for me.

*-- Jim Heinrich*

- 1 cup Bisquick
- 4 eggs, beaten
- 1/2 cup oil (we used safflower)
- 1/2 cup grated parmesan cheese (we used a mixture of parmesan and Romano)
- 3 cups zucchini, unpeeled and thinly sliced
- 1 small onion, chopped
- 1/4 teaspoon dried dill
- 1/4 teaspoon dried oregano
- Freshly ground salt and pepper to taste
- Paprika

**Preheat** oven to 350 degrees.

**Mix** Bisquick, eggs, oil and cheese in a medium bowl. Add zucchini, onion, dill, oregano, salt and pepper, mixing well. Spray or grease a large pie plate or a 9-by-9-inch square pan. Add zucchini mixture and spread out evenly. Sprinkle with paprika. Bake at 350 degrees for 30 to 40 minutes. (Ours took 30.) Let rest for 10 minutes before cutting. Serves