



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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When is zucchini not zucchini?  
When it is pineapple!

Does that even make sense?

It makes a lot of sense when you are using zucchini to make mock cubed or crushed pineapple.

Zucchini pickles and relish are great. Dehydrated zucchini is good, too. But zucchini-pineapple is a game-changer. With this recipe we can preserve zucchini and use it in new ways. We can use our cubed or shredded mock pineapple in place of chunked or crushed pineapple. Here is the recipe from National Center For Home Food Preservation:

[https://nchfp.uga.edu/how/can\\_02/zucchini\\_pineapple.html](https://nchfp.uga.edu/how/can_02/zucchini_pineapple.html)



One of our own Master Food Preservers, Mary Grove, developed this zucchini-pineapple bread recipe. You would never know it is zucchini, nor would your kids ever suspect. Shhhhhhhh, don't tell them!

### **PINEAPPLE ZUCCHINI BREAD** **From the Kitchen of Mary Grove**

- 3 eggs
- 2/3 c. canola oil
- 1 1/3 c. sugar
- 2 tsp. vanilla
- 1 pint shredded zucchini pineapple, including juice (recipe from USDA Complete Guide to Home Canning, pg 2-22)
- 3 c. flour, unsifted
- 2 tsp. soda
- 1 tsp. salt
- 1/2 tsp. baking powder
- 1 1/2 tsp. ground cinnamon
- 3/4 tsp. ground nutmeg

In a bowl, stir together flour, soda, salt, baking powder, cinnamon and nutmeg. Set aside. In a large bowl, beat eggs until frothy; add oil, sugar and vanilla; continue beating until mixture is thick and foamy. Stir in zucchini pineapple. Add dry ingredients; stir gently until just blended. Spoon batter equally into 2 greased and flour-dusted 9 x 5 or 4 x 8 loaf pans. Bake at 350° for 50 minutes to 1 hour or until breads begin to pull away from sides of pans and a wooden skewer inserted in centers comes out clean. Let cool in pans for 10 minutes; then turn out onto racks to cool completely.

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