

Tempting Ways To Show Off Your VEGETABLE GARDEN

If your vegetable garden is out-producing your ingenuity at finding ways of using the crops, remember how you would have welcomed the luxury of using tender, just-picked zucchini or vine-ripened tomatoes lavishly in cooking last winter.

Now, by combining abundant garden vegetables with a modest amount of protein, you can serve all-in-one main dish meals that are superb eating, good for you — and thrifty.

California Vegetable Pie and Italian Zucchini Crescent Pie both use refrigerated crescent dinner roll dough for the easy-to-make crust. The nutritious California pie stretches a pound of ground beef with onion, zucchini, green pepper and sliced tomatoes to make six hearty servings. The garnish of sour cream and alfalfa sprouts adds the west coast touch.

Italian Zucchini Crescent Pie, an herb-flavored, meatless main dish, is one of the tastiest ways you'll find to use up zucchini.

Versatile refrigerated crescent dough also is an easy way to make a pizza crust. Top it with zucchini, chopped onion and tomato slices. Then garnish with triangles of cheese and a few slices of pepperoni. The result — a different and delectable pizza.

Another way to make your garden pay off is to pair abundant fresh vegetables with leftovers in your refrigerator for a make-your-own salad bar. A warm dinner bread like Lemon Pepper Crescents will make this meal more festive.

Savory Zucchini Bread is also a good salad accompaniment. This is an entirely different version of that popular way to use up zucchini that is too big for best eating. Just remember to pat the shredded zucchini dry with paper towels, so you don't add extra moisture to the savory filling.



Enjoy the luxury of using abundant garden vegetables in cooking while it is the thrifty thing to do. (From the top) California Vegetable Pie, Crescent Garden Pizza, Savory Zucchini Bread.

CALIFORNIA VEGETABLE PIE

- 1 lb. ground beef
- 1/2 cup chopped onion
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1-1/2 cups sliced zucchini
- 1/4 cup chopped green pepper
- 1 teaspoon dill weed
- 1/4 teaspoon salt
- 2 tablespoons margarine
- 8-oz. can Pillsbury Refrigerated Quick Crescent Dinner Rolls
- 4 oz. (1 cup) shredded cheddar cheese
- 5 tomato slices

Heat oven to 375°F. In skillet, brown ground beef and onion; drain. Stir in salt and pepper. Set aside. Sauté zucchini and green pepper in margarine for 5 minutes, stirring frequently. Stir in dill weed and salt.

Separate dough into 8 triangles. Place triangles in ungreased 9-inch pie pan; press over bottom and up sides to form a crust. Spoon meat mixture over crust. Sprinkle 1/2 cup of shredded cheddar cheese over meat mixture. Spread zucchini mixture evenly over meat; top with tomato slices.

Bake at 375°F. for 10 minutes. Sprinkle remaining 1/2 cup shredded cheddar cheese over tomatoes; return to oven and bake an additional 15 minutes. Cool 5 minutes before serving. Garnish with sour cream and alfalfa sprouts, if desired. Cut into wedges to serve 6 servings.

TIP: To reheat, cover loosely with foil, heat at 375°F. for 12 to 15 minutes.

CRESCENT GARDEN PIZZA

- 8-oz. can Pillsbury Refrigerated Quick Crescent Dinner Rolls
- 2 cups (3 medium) thinly sliced zucchini
- 1/4 cup chopped onion
- 2 tablespoons margarine
- 1/2 teaspoon oregano leaves
- 8 tomato slices
- 4 slices (4 oz.) American cheese, cut into triangles
- 1/4 to 1/2 cup thinly sliced pepperoni

Heat oven to 375°F. Separate crescent dough into 2 long rectangles. Place in ungreased 13 x 9-inch pan; press over bottom and 1/2 inch up sides to form crust, sealing perforations. In skillet, sauté zucchini and onion in margarine and oregano for 5 minutes, stirring frequently. Spoon hot zucchini mixture evenly over crescent crust. Top with tomato slices. Bake at 375°F. for 15 minutes. Top with cheese and pepperoni. Bake 10 to 15 minutes longer or until crust is golden brown. 6 servings.

LEMON PEPPER CRESCENTS

- 1/3 cup grated parmesan cheese
- 2 teaspoons lemon pepper seasoning
- 8-oz. can Pillsbury Refrigerated Quick Crescent Dinner Rolls
- 1 egg white, slightly beaten
- 1 tablespoon water

Heat oven to 375°F. Lightly grease cookie sheet. Combine parmesan cheese and lemon pepper. Separate crescent dough into 4 rectangles; press perforations to seal. Combine egg white and water; brush over 3 rectangles and coat with cheese mixture. Stack the 3 rectangles and top with the fourth; gently press rectangles together. Brush top with egg white; sprinkle with remaining cheese mixture. Cut rectangle in half to form 2 squares. Cut each square into 4 small triangles. Place on cookie sheet. Bake at 375°F. for 10 to 15 minutes or until golden brown. Serve warm. 8 rolls.

SAVORY ZUCCHINI BREAD

- 2 cups shredded zucchini
- 2 tablespoons chopped onion
- 1 tablespoon margarine
- 8-oz. can Pillsbury Refrigerated Quick Crescent Dinner Rolls
- 1/4 cup shredded cheddar cheese
- 1 egg, beaten
- Sesame seed

Heat oven to 375°F. In skillet, sauté zucchini and onion in margarine for 5 minutes. Separate dough into 2 long rectangles. Press or roll dough to form a 12 x 8-inch rectangle, sealing perforations. Spread zucchini filling evenly over dough; sprinkle cheese on top of zucchini. Starting at longest side, roll up; seal edges. Place seam-side-down on greased cookie sheet. With sharp knife, make cuts at 1 inch intervals half way through roll. Brush with beaten egg; sprinkle with sesame seed. Bake at 350°F. for 15 to 20 minutes or until golden brown. 6 servings.

ITALIAN ZUCCHINI CRESCENT PIE

- 4 cups thinly sliced zucchini
- 1 cup chopped onion
- 1/4 to 1/2 cup margarine
- 1/2 cup chopped parsley
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon sweet basil leaves
- 1/4 teaspoon oregano leaves
- 2 eggs, well beaten
- 8 oz. (2 cups) shredded natural mozzarella or muenster cheese
- 8-oz. can Pillsbury Refrigerated Quick Crescent Dinner Rolls
- 2 teaspoons Dijon mustard

Heat oven to 375°F. In 10-inch skillet, cook zucchini and onion in margarine until tender, about 10 minutes. Stir in parsley and seasonings. In large bowl, blend eggs and cheese. Stir in vegetable mixture.

Separate dough into 8 triangles. Place in ungreased 10-inch pie pan, 12 x 8-inch baking dish or 11-inch quiche pan; press over bottom and up sides to form crust. Spread crust with mustard. Four vegetable mixture evenly into crust.

Bake at 375°F. for 18 to 20 minutes or until knife inserted near center comes out clean. (If crust becomes too brown, cover with foil during last 10 minutes of baking.) Let stand 10 minutes before serving. Cut into wedges to serve; serve hot. 6 servings.

TIP: If using 12 x 8-inch baking dish, separate dough into 2 long rectangles; press over bottom and 1 inch up sides to form crust.

To reheat, cover loosely with foil; heat at 375°F. for 12 to 15 minutes.