



## *ZUCCHINI GRATIN*

2 tbs. Butter  
6 Medium zucchini, sliced  
2 tbs. chopped fresh tarragon or 2 tsp. dried  
1 ¼ cups grated Parmesan cheese  
½ cup milk  
½ cup whipping cream  
2 eggs

Preheat oven to 350°. Butter 9-inch deep-dish glass pie plate. Melt butter in heavy large skillet over med - high heat. Add zucchini, sauté until golden, about 5 minutes. Season with salt and pepper. Layer ½ of zucchini in dish. Sprinkle ½ of tarragon and ½ cup cheese over. Repeat layering with zucchini, tarragon and ½ cup cheese. Combine milk, cream and eggs in small bowl. Season with salt and pepper. Pour custard over zucchini. Sprinkle ½ cup cheese over. Bake until Gratin is set in center. About 35 minutes.