

Garlic Buttered Zucchini Noodles

Ingredients

¼ cup butter
2 cloves garlic
1 large (behemoth) zucchini
Salt and pepper

Directions

1. Melt ¼ cup butter in a large frying p



2. Mince garlic and add to butter.
3. Julienne slice the zucchini in to long thin strips. Only use the thick fleshy part. When you get to the seed cavity then discard the seed cavity or use if for another dish.



4. Add zucchini strips to the garlic butter and sauté until tender.
5. Sprinkle with salt and pepper to taste.
6. Serve warm, enjoy!



Lynn Gillespie and her family own The Living Farm, a 212 acre organic sustainable farm in Paonia, Colorado. Lynn is an organic vegetable grower and author of several gardening books. For more information and more articles and videos about gardening, cooking the harvest or preserving the harvest go to www.thelivingfarm.org