

Zucchini Butter

Katherine Deumling, [Cook With What You Have](#) & Nikki Guerrero, [Hot Mama Salsa](#)

Whenever you have a lot of squash this is the perfect thing to do. Grated, it cooks down quickly, turning into a sweet and savory side dish or spread. Spread it on toast in place of actual butter or add a thick layer in a sandwich with tomatoes and/or soft cheese. You can use it as a pizza topping or a pasta sauce too.

Yield: 4 servings (as a side), 2 servings (as more of a main dish with an egg or a hearty salad, etc.)

Ingredients:

- About 4-5 medium zucchini or any kind of summer squash (feel free to use less or add extra — cooking times will vary)
- 1/4 cup olive oil/butter (I prefer butter for this)
- ½ a medium onion, minced
- 2 tablespoons chopped fresh oregano, mint, basil or parsley
- Salt and freshly ground pepper
- Squeeze of lemon juice or drizzle of vinegar



Directions:

Coarsely grate the squash on the large holes of a box grater. If you have a few minutes, sprinkle the pile of grated squash with a little salt and let it sit while you sauté the onions. Even in just a couple of minutes it will release a lot of liquid. Before adding the grated squash to the pan you can then squeeze handfuls of the squash over the sink to release extra liquid which will speed up the cooking a bit. *You can also grate the squash directly onto a thin cotton dish towel and then wrap it up around the salted, grated squash and squeeze the liquid through the towel.

In a deep skillet, heat the olive oil/butter. Sauté the onion for about 3 minutes on medium heat. Add the squash and a few generous pinches of salt and toss and cook and stir over medium to medium-high heat until the squash is nice and soft and almost spreadable, about 15 minutes. If you scorch the bottom, turn the burner down a bit but don't worry about the browned areas. They will add flavor and be sure to scrape them up and reincorporate. Just before the end of the cooking time add the herbs and incorporate well. Cook another minute or two, taste and adjust seasoning with salt and pepper and a little lemon juice—you don't need much but just a little brightens it up nicely.

