

Phyllis Khan's Zucchini with Bacon and Tomato Sauce

This recipe is based on a recipe from my church's cookbook in 1996.

Makes two to three servings

Ingredients

- 4 strips of bacon, coarsely diced
- 4 medium tomatoes, diced
- 2 small to medium onions, chopped
- 3-4 medium zucchini
- 1/2 tablespoon sugar
- 1-1/2 teaspoon salt
- 2 tablespoons water

Equipment

- cutting board
- kitchen knife
- stove
- cast iron frypan
- spatula / flipper
- mixing bowl for the diced tomatoes
- pot to boil the zucchini in

How to make it:

- Dice the bacon.
- Clean and trim onions.
- Chop onions coarsely.
- Fry the bacon and onions.
 - Fry until the bacon is cooked and the onions are caramelized.
- Pre-boil some water in a pot, with a teaspoon of salt.
- While the bacon and onions are frying, clean, trim the tomatoes.
- Dice the tomatoes.
- Add the water, 1/2 teaspoon salt, and sugar, to the diced tomatoes.
- Once the bacon is cooked and the onions are caramelized, add the diced tomato mix to the frypan.
- Simmer the sauce to reduce until the tomatoes have broken up and the sauce thickened and reduced in volume.
- While the sauce is simmering, clean and trim the ends of the zucchinis.
- Slice the zucchinis lengthwise.
- When the sauce has almost completely thickened and reduced in volume, add the zucchini halves to the boiling salt water.
- Boil the zucchini halves for 10 minutes or until just tender.
- Drain the zucchinis and place on serving dish.
- Spoon the sauce on top of the zucchinis.
- Serve hot.