

Creamy Zucchini Toasts



Ingredients

- 2 medium zucchini, very thinly sliced (about 3 cups) (* I used 3)
 - 1 teaspoon kosher salt
 - $\frac{3}{4}$ cup mayonnaise (* I used 1 cup)
 - $\frac{3}{4}$ cup grated Pecorino Romano (*also added $\frac{3}{4}$ c. freshly grated parmesan)
 - 1 clove garlic, finely chopped or grated
 - 1 teaspoon Worcestershire sauce
 - $\frac{1}{4}$ teaspoon hot sauce
 - 6 scallions, thinly sliced, divided
 - 12 slices thin pumpernickel, rye, white, or whole wheat bread (*used 10 slices dill rye bread)
 - Freshly ground black pepper
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Directions:

Step 1

Preheat oven to 375°F. Combine zucchini and salt in a large bowl and toss to coat; set aside until salt draws out a decent amount of liquid from zucchini, about 15

minutes. Pour off liquid and transfer zucchini to a few layers of paper towel or a clean dish towel. Roll up zucchini and gently press to absorb as much liquid as possible

Step 2

Combine mayonnaise, cheese, garlic, Worcestershire, hot sauce, and 4 of the scallions and stir to combine. Fold in zucchini. Arrange bread in a single layer on a rimmed baking sheet. Spread zucchini mixture thickly and evenly over bread.

Step 3

Bake until golden and bubbly, 30 to 35 minutes. Top with remaining scallions and a few grinds of pepper before cutting into wedges.

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- **Tips:** I pretty much followed the recipe except the following
 - * I used an extra zucchini
 - * Increased may to 1 cup
 - * Doubled the cheese by adding $\frac{3}{4}$ cup freshly grated Parmesan
 - * Used 10 slices of dill rye bread

Make the basic sauce a day ahead to let flavors blend, but add the zucchini just before you spread the mixture on the bread. Allow at least 30 minutes for the salt to draw the moisture from the zucchini. Be sure to dry the zucchini very well before adding it to the sauce. If you like spice, add a couple of extra drops of hot sauce (to taste) to the sauce just before you add the zucchini.

It only took 20 minutes to bake in my convection oven.

Use a pizza cutter or ulu to slice the hot toasts. This prevents the zucchini from being dragged out of place by a knife.

Enjoy!

Lois Benzel - Bruschetta, September 2019