Tim Farmer's Country Kitchen

MOCK APPLE PIE

6 cups zucchini
1 cup granulated sugar
1/2 cup brown sugar
1 1/2 teaspoons cinnamon
1 1/2 teaspoons cream of tartar
2 tablespoons cornstarch
1/2 teaspoon salt
2 pie crusts
Butter for topping



Peel zucchini and cut lengthwise and remove seeds.

Slice into small chunks 1/4 inch thick. Pour into a pot and cover with water. Boil until tender, drain and let cool. Combine with remaining ingredients and pour into piecrust. Top with other piecrust, brush with butter. Bake at 450 degrees for 10 minutes, then reduce the heat to 350 degrees for 45 minutes.

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