

Peas With Basil

1½ cups peas	½ teaspoon salt
2 tablespoons butter	¼ teaspoon basil, crushed
¼ cup sliced green onions and tops	Dash pepper
1 tablespoon parsley	½ teaspoon sugar

Melt butter, add green onion and tops. Cook until tender but not brown, about 5 minutes. Stir in peas and remaining ingredients. Cook covered about 5 minutes or until tender. Makes 3-4 servings.

To serve 70-80 people:

36 cups peas	48 tablespoons butter
6 cups onions	12 tablespoons parsley
6 teaspoons sugar	6 teaspoons salt
3 teaspoons basil	

Chinese Style Skillet Cabbage

½ cup butter or margarine	1 teaspoon salt
6 to 7 cups coarsely shredded cabbage	¼ teaspoon pepper

Melt butter in large skillet, add cabbage and cook, covered over medium heat for 10 minutes or until fork tender. Stir in salt and pepper. Serve at once. Makes 6-8 servings.

Zucchini

6 medium zucchini	1 cup shredded sharp natural cheddar cheese
½ cup chopped onion	1 teaspoon salt
2 tablespoons margarine	½ teaspoon poultry seasoning
1 cup chopped tomatoes	¼ teaspoon pepper

Trim ends, peel and slice zucchini. Sauté onions in margarine until tender. Combine with rest of ingredients and bake at 350°F 30-35 minutes. Serves 6-8.