



Donated by Allen & Myra Charleston

Stuffed Zucchini

1 pound ground emu, browned
1 onion, minced
Salt & Pepper to taste
2 cups diced potatoes, cooked
1 can condensed tomato soup
1 can water
½ cup thin sliced carrot
8 small zucchini

Mix emu, onion, potato, carrot and seasonings with enough soup to moisten.

Use apple corer to make lengthwise holes in the zucchini. Stuff. Put excess meat mixture in pan around squash.

Mix soup with water, pour over zucchini.

Bake at 350° for 30 minutes. Serves 8. (Actually, most men will eat 2 of these, so plan accordingly)