



Zin Zucchini Tomato Casserole

3 medium zucchini, sliced
2 medium tomatoes cut into cubes
4 cloves of garlic, finely chopped
1 heaping teaspoon of dried oregano or 1 tablespoon of fresh oregano, crushed
½ cup sliced fresh mushrooms
2/3 cup of 2006 Lava Cap Zinfandel
3 cups shredded jack cheese



Mix all the ingredients except for the cheese in a non-reactive bowl. Let this mixture sit for about 10 minutes. Preheat oven to 350°. Prepare a small non-reactive casserole dish by spraying with a non-stick cooking spray. With a slotted spoon, place ½ the vegetable mixture into the casserole. Top this with ½ of the cheese. Spoon the remainder of the vegetables into the casserole and top with the remaining cheese. As the vegetables will give off their own juices you do not need to add the liquid from the mixture. The flavor of the Zinfandel has adhered to your vegetables. Cover the casserole and bake for one hour. Serve with Zinfandel.

Recipe provided by Barbara Beacham.