QUARANTINE KITCHEN RECIPES

DEB'S ZUCCHINI DILL SOUP

· Zucchini - enough that when chopped up will fill about 3/4 of whatever size pot you are using. (If an older larger zucchini, peel the hard skin and remove seeds.)
· White onions - 1 or 2 (your preference)
· A few tablespoons of cooking oil or butter
· Enough water to cover and cook the zucchini
· Fresh dill to your taste
· Sea salt and pepper to taste
· Half 'n half cream (or dairy alternative) to taste

Sautée your onions in oil or butter. Cut zucchini into cubes. Add the zucchini and fresh dill to the pot and cover with just enough water to cook the zucchini, but not so little that the bottom of the pot burns. Simmer on medium until the zucchini is well cooked or mushy so that it will blend well. If after the zucchini is cooked, there's too much water, drain some off. Purée the mix until smooth. Add salt and pepper to taste. Slowly stir in the cream.

**OH HEY! This is an imprecise recipe. We don't know the proportions. Go by taste, texture, and don't overthink it - it's good no matter what.*

JESS' GREAT-GRANDMA FLORENCE COOK'S CHILI SAUCE

· 7 lb ripe tomatoes skinned and chopped (putting them in boiling water and allowing to sit for a few minutes will make the skin come off easily).
· 1 or 2 large onions chopped
· 6 or 7 good size apples peeled, cored and chopped. Macintosh is recommended
· 2 peppers, green or red, chopped
· 2 lb brown sugar... yikes!
· 2 cups cider vinegar
· 2 oz pickling spice tied up in a piece of cheesecloth

Place all ingredients in a large soup pot and stir to mix. Plonk the pickling spice in the middle and push down with a spoon. Boil gently until thick. It takes 1.5 to 2 hours. Pre-heat oven to 225F about half an hour before the sauce is ready. Sterilize jars, lids and glass/metal measuring cup in oven on baking sheet for 15 minutes and leave in until ready to use. Fill one jar at a time to overflowing and screw the lid on tight. Any part jar can go right into the fridge. Serve as a side with barbequed meats or savoury pies.

BRI'S MEAT MARINADE FOR KABOBS

· ½ c. ketchup
· 2 tbsp. HP sauce
· 1 tsp. salt
· 2 tbsp. sugar
· 2 tsp. apple cider vinegar
· 2 tsp. Worcestershire sauce
· ¼ c. water

Boil ingredients together for 5 mins. Cut your meat (I prefer steak) into 1" cubes. Marinate overnight. Place on skewers (add veggies if you'd like) cook and crisp up on the BBQ and enjoy.