

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



Cajunsmoker – Rodger - Monroe, La
Nearing the Status of Smoke God
OTBS Member



Cajunsmoker's Stuffed Zucchini

- 6 small Zucchini (sliced lengthwise flesh scooped out and saved)
- 1 chopped onion
- 3 hot Italian sausages (browned)
- 3 Sweet Italian sausages (browned)
- ½ cup grated parmesan cheese
- 1 cup Italian seasoned bread crumbs

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Cook zucchini flesh and add chopped onion and any other veggies you wish such as celery, peppers etc..

Add the reserved vegetables to the browned sausage and cook down till the onions are clear.

Add parmesan cheese and bread crumbs, stir till moisture is absorbed and remove from heat

Stuff zucchini shells with the mixture when it cools enough to work with, then cover with cheese of your choice and then put them on the smoker for about 2 hours at 275°F.

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