

(I took these notes off of "Cooks.com")

Yep, use the whole thing, skin, seeds and all. I use a cheese shredder, larger holes as someone else said. When I need to grate things, I only cut off one end. The other end is the one I hold, and when it gets to the point where my fingers are grazing the grater, I'll stick a fork in the uncut end and grate as far as I can .. safely!

Lastly, if you freeze the zucchini it grates easier because it won't fall apart as quickly. If you have a lot to grate but won't use it all, you can freeze the grated zucchini in baggies in the freezer.

If you have water in the zucchini, (especially after freezing) drain the water.

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## Zucchini Bread

3 eggs beaten  
1 cup vegetable oil  
1-1/2 cups sugar  
3 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1/2 teaspoon baking powder  
3 teaspoons cinnamon  
2-1/2 grated packed unpeeled shredded zucchini

Spray bottom and sides of 2 pans with PAM or coat with butter, then sugar pans.  
Set oven to 350.

Beat 3 eggs. Add 1 cup oil. Mix well. Add 1-1/2 cups sugar, a little at a time, beating well. Add 2-1/2 cups shredded zucchini. Add 3 teaspoons vanilla.

Sift and add to the above:

3 cups flour  
1 teaspoon baking soda  
1 teaspoon salt

Stir in nuts and raisins. Pour batter into greased 9 x 5 x 3 inch loaf pan. Bake in preheated 350 degree oven for 50 to 60 minutes or until pick inserted in center of bread comes out clean.

Note: Variation: Nuts, raisins, coconut, dates may be added.

ENJOY! - from Mom & Dad