

Banana Zucchini and Mint Bread

1 cup zucchini unpeeled – shredded
1/2 tablespoon salt
1/2 cup butter
2/3 cup sugar
1 egg
1 banana -- ripe
4 tablespoons lemon juice
1 teaspoon baking soda
2 cups flour, all-purpose
1/2 cup walnuts -- coarsely chopped
2 tablespoons fresh mint leaves -- minced

Place the shredded zucchini in a bowl and toss with salt. Let stand for 15 minutes to release juice. Meanwhile, cream butter and sugar until smooth. Beat in egg, banana and lemon juice. Drain the zucchini and squeeze dry. Stir it into the batter. Stir in the flour, baking soda and then the walnuts and mint. (Batter will be stiff) Place in three small loaf pans or one pan 8 1/2 x 3 1/2". Bake 20-30 minutes for small pans and 40-50 for large one until bread tests done when a knife is inserted in center. Remove from pans and cool on rack.