



Another delicious recipe
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U-PICK ORCHARD

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SUMMER SQUASH BROIL

SERVES 8 / PREP TIME: 10 MINUTES / COOK TIME: 20 MINUTES

This is a fantastic way to use that summer squash that piles up in late summer, and when you can't figure out what to do with it all. Use this filling recipe as a side dish or as a vegetable "burger," served on a buttered, browned hamburger bun with all your favorite hamburger fixings.

2 extra-large summer squash (I like using the large, light-green scallop or "patty-pan" squash)

2 tablespoons extra-virgin olive oil

Italian seasoning

Garlic salt

Freshly ground black pepper

1 cup shredded cheese (I prefer mozzarella)

1. Turn the broiler on high heat.
2. Slice the squash into rounds approximately 1/2 inch thick.
3. Place the squash slices on a cookie sheet or on another broiler-safe cooking surface (I use a griddle or broiler pan).
4. Rub the slices with olive oil.

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5. Sprinkle with Italian seasoning, garlic salt, and pepper to taste.
6. Broil the squash on the top rack for 10 to 15 minutes, or until the slices turn light brown.
7. Take out the squash and loosen each slice with a spatula, being careful not to break them.
8. Sprinkle the shredded cheese over each squash slice and place the slices back into the broiler until the cheese has melted and turned a little brown. Serve immediately.

Cooking Tips: *Cut the squash slices thick enough so they will not fall apart when broiled. And try to keep cheese off the cooking surface so it does not burn.*

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