
OVEN BAKED SUMMER SQUASH

Ingredients:

Yellow summer squash, sliced

Salt

Oil



Directions:

1. Preheat oven to 250 degrees.
2. Slice summer squash in ½ inch slices.
3. In a 9 x 13 inch baking pan; pour ¼ inch oil.
4. Place squash, in a single layer, in oil, being sure to coat both sides in oil.
5. Bake slowly with oven door slightly open; turning squash occasionally.
6. Bake until squash is tender and crispy golden brown; slightly candied in consistency.
7. Salt to taste.
8. Serve warm.

Notes: This recipe is an old time favorite. It takes up to several hours (depending on amount) to cook and needs close attention. The secret is to over-cook; this allows the crispy outside layer to form. In the end, it is worth every minute.

