**WorldAway Farm - Summer Squash RECIPES**

**Courtesy of Lynn & Bill Lemisko** [and the internet!]

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| **Baked Summer Squash**1 1/2 - 2 pounds summer squash (such as zucchini, pattypan squash, yellow crookneck squash)1/4 cup olive oil1/3 cup bread crumbs1/3 cup grated Parmesan cheese1/2 teaspoon salt1/2 teaspoon pepper1/4 cup chopped mixed fresh herbs such as basil, thyme, parsley and oreganoPreheat oven to 350° F. Remove stem ends and slice squash cross-wise in 1/4"-thick rounds. Toss with olive oil. In a small bowl, combine bread crumbs, Parmesan, salt and pepper. Arrange half the squash rounds in bottom of a 9" by 12" rectangular baking dish, or similar. Sprinkle with half the bread crumb mixture. Arrange remaining squash on top and sprinkle remaining bread crumb mixture. Cover baking dish with foil and bake in oven for 30 minutes. Remove foil and bake another five minutes. Top with chopped herbs and serve.*makes 6 servings* | **Potato, Squash, & Goat Cheese Gratin**2 medium summer squash, about 1/2 pound4 small to medium red potatoes, about 1 pound3 tablespoons olive oil4 ounces goat cheeseSalt and freshly ground black pepper1/4 cup whole milk1/3 cup freshly grated Parmesan cheese1 tablespoon thinly sliced basil or thyme leavesPreheat oven to 400°F. Lightly grease a 1 1/2 to 2-quart casserole dish with a drizzle of olive oil. Use a mandoline or chef's knife to slice the squash and potatoes into very, very thin slices, 1/8-inch or less. Toss the sliced vegetables with the 3 tablespoons olive oil in a large bowl. Place 1/3 of the squash and potato slices in the bottom of the dish — no need to layer them squash-potato-squash; just spread evenly — then season with salt and pepper. Top with half of the goat cheese, scattered evenly in large chunks. Repeat with another 1/3 of the vegetables, seasoning again with salt and pepper and topping with the other 1/2 of the goat cheese. Finish by layering on the final 1/3 of the vegetables and seasoning with salt and pepper. Pour the milk over the entire dish. Top with the parmesan cheese. Bake, covered, for 30 minutes, then uncover and bake 15 more minutes, until the top browns. Scatter on the fresh basil, if using.*serves six*  |
| **Squash and Onions with Brown Sugar**1 large yellow squash (or 2 medium)2 small onions (or one medium)2 tablespoons unsalted butter1 teaspoon salt1/2 teaspoon pepper1 1/2 tablespoons brown sugarSlice the squash into 1/2-inch rounds, cutting large ones in half. You should end up with roughly 2 cups of cut squash. Cut the onions into similar-sized slices.Add the butter to a wide sauce pan that has a lid and heat over medium heat. When the butter has melted, add the onions and cook until soft, about 4-5 minutes. Add squash, salt, pepper, and brown sugar. Stir, then cover and cook for about 20 minutes, until squash is very soft.Remove the cover and continue to cook for about 8 minutes, just to give the juices a chance to evaporate slightly. There will be some liquid in the pan, but it should be thicker than water, almost like a glaze. Season with more salt and pepper, if needed, and serve immediately.serves 2 | **Squash & Tomato Pasta**2 1/2 pounds squash, cut into 1/2-inch pieces 1 1/2 pounds plum tomatoes, cut into 3/4-inch chunks 3 garlic cloves, thinly sliced 5 tablespoons olive oil 2 teaspoons coarse salt 1 teaspoon freshly ground pepper 1 pound long fusilli or linquine 1/4 cup chopped fresh parsley 1/4 cup grated Parmesan cheese, plus more for serving Heat oven to 450 degrees. On rimmed baking sheet, toss zucchini, tomatoes, and garlic with 5 tablespoons oil; season with salt and pepper. Spread into single layer; roast until zucchini is lightly browned, 20 to 25 minutes. In large pot of boiling salted water, cook pasta until al dente, about 12 minutes. Drain pasta, reserving 1/2 cup cooking water. Return pasta to pot. Toss with remaining tablespoon oil; cover. Pour reserved pasta water onto baking sheet of cooked vegetables; scrape with a wooden spoon to loosen browned bits. Stir vegetables and juices into pasta. Add parsley and Parmesan; toss to combine. Serve with more Parmesan.  |