Grilled Summer Squash Caprese
5 medium yellow summer squash, cut lengthwise into ¼” slices
5 T. olive oil
½ to 1 tsp. salt
½ tsp. freshly ground black pepper
1 pint grape or cherry tomatoes, halved
½ cup fresh small basil leaves

Brush squash with 3 tablespoons oil; sprinkle with salt and pepper. For a charcoal grill, grill squash, cut sides up, on the rack of an uncovered grill directly over medium coats about 6 minutes or until crisp-tender, turning once. (For a gas grill, preheat grill. Reduce heat to medium, place squash on grill rack over heat. Cover and grill as above.) Arrange the squash, tomatoes and basil on a platter and drizzle with remaining oil. Makes 12 side-dish servings.

Farmers Market Squash Sauté
1 medium yellow summer squash, cut into ¼” slices
1 medium zucchini, cut into ¼-inch slices
1 ½ tsp. olive oil
¼ cup grape tomatoes
1 garlic clove, minced
¼ cup shredded part-skim mozzarella cheese
1 T. minced fresh basil, Dash salt
1 T. grated Parmesan cheese

In a large skillet, sauté squash and zucchini in oil until crisp-tender. Add tomatoes and garlic; cook 1 minutes longer. Remove from the heat. Stir in the mozzarella, basil and salt. Sprinkle with Parmesan cheese. Makes 3 servings.

Summer Squash with Pasta
4 oz. rotini pasta
2 T. olive oil
1 clove garlic, minced
2 yellow summer squash, chopped into ½-inch cubes
2 zucchini, chopped into ½-inch cubes
½ tsp. salt
¼ tsp. black pepper
1½ cups corn (2 ears)
¼ cup basil, thinly sliced 4 ounces feta, crumbled

Prepare rotini according to package directions. In a large skillet, heat olive oil over medium heat. Add the garlic and sauté for 30 seconds. Stir in squash and sauté for 5-6 minutes. Add salt and pepper. Remove from heat and stir in corn and basil; add rotini and toss mixture with feta cheese. Serve warm. Makes 6 Cups.

Fresh Squash Chips
Cut 2 yellow squash and 2 zucchini into ¼-inch rounds. Combine squash, zucchini, 4 cups water and ¼ tsp. salt in a large bowl. Cover and chill 30 minutes; drain and pat dry with paper towels. Serve with your favorite dip as an alternative to potato chips.
Zucchini Rounds

2 zucchini 3 oz. goat cheese, but can substitute another type
¼ tsp. salt 2 T. chopped fresh chives
¼ tsp. freshly ground black pepper 2 T. extra-virgin olive oil
2 oz. sun-dried tomatoes, packed in oil (about 24)

Slice zucchini into 1/4-inch-thick rounds. There should be about 24. Place a sun-dried tomato on each slice, top with a pinch of goat cheese. Sprinkle tops with chopped chives, and drizzle with olive oil. Makes 3 servings.

Grilled Zucchini

1 large zucchini ¼ cup Italian-style salad dressing

Slice zucchini into ¼” slices. Toss in a bowl with Italian dressing. Place on a hot grill and grill about 4-5 minutes or until grill marks appear and the zucchini is slightly limp. Makes 3 servings.

Grilled Vegetable Couscous

4 zucchini, cut into ¼” slices 1 T. minced lemon zest
2 yellow squash, cut into ¼” slices 3 T. lemon juice
1 small red onion, cut into ½” thick slices 2 T. olive oil
1 red bell pepper 2 cups halved cherry or grape tomatoes
2 T. olive oil ½ cup chopped fresh parsley
Salt and pepper ¼ cup chopped green onions
1 box instant couscous 3 oz. crumbled feta or goat cheese

Slice zucchini into ¼” slices. Toss in a bowl with Italian dressing. Place on a hot grill and grill about 4-5 minutes or until grill marks appear and the zucchini is slightly limp. Makes 3 servings.

Layered Zucchini Bake

1 large zucchini, sliced 1 pound of bacon, cut up and pre-cooked in the microwave
2 medium tomatoes, sliced 2 cups shredded cheddar cheese
1 large onion, sliced Seasoning salt
2 green or red peppers, sliced

In an 11 x 14 pan, start layering your vegetables, beginning with zucchini slices. Sprinkle some seasoning salt on top of the zucchini slices. Next, add the tomato slices... then the onion slices. The next layer is the green or red peppers. Then, layer on the bacon. Last, sprinkle on the shredded cheddar cheese to cover the other layers. Bake uncovered at 350°F for 45 minutes, or until cheese starts to brown. Best served hot. Makes 6 servings.

Yellow Squash Muffins

2 pounds crookneck yellow squash
2 large eggs
1 stick butter, melted
½ cup applesauce
1 cup sugar
3 cups self-rising flour

Wash squash, trim ends, and cut into 1-inch slices. Cook in a small amount of water for 15-20 minutes. Drain well and mash. Measure 2 cups of the cooked squash and combine with eggs, butter, and applesauce. Set mixture aside. Combine dry ingredients in a large bowl. Make a well in the center of the mixture, then add squash mixture and stir only until moist. Spoon mixture into greased or sprayer muffin tins, filling about ¾ full. Bake at 375 degrees for 20 minutes, or until toothpick inserted in center of muffin comes out clean. Makes 18 muffins.