

### Yellow Squash Casserole (from Cooks.com)

4 c. cooked, drained and mashed yellow squash  
1 med. Onion, diced fine  
½ green pepper, diced fine  
¼ c. chopped pimento  
1 stick butter, melted  
1 c. sour cream  
1 can (10 ¾ oz.) cream of celery soup  
3 c. herb seasoned stuffing mix  
Salt and pepper to taste  
½ c. grated Parmesan cheese  
Paprika

Mix all ingredients together except cheese and paprika. Place in a buttered casserole. Top with grated cheese and sprinkle with paprika. Bake 25 minutes in 350 degree oven or until bubbly. Serves 8-10.

### Corn Stuffed Yellow Squash (from Cooks.com)

3 med. yellow summer squash, about 6" long  
2 tbsp. butter  
2 tbsp. chopped onion  
2 tbsp. each cut up red and green pepper  
1 (17 oz.) can whole kernel corn, drained  
1 tsp. seasoned salt  
1 tsp. seasoned pepper  
¾ c. finely shredded sharp cheddar cheese

Cook squash in small amount of boiling water 15 minutes or until just tender. Drain, cut in half and scoop out seed. Melt butter in skillet, add onion and cook a few minutes. Add remaining ingredients and stuff squash with mixture. Arrange in shallow baking dish and bake at 375 degrees for 20 minutes. Serves 6.

### Pork Chop and Yellow Squash Skillet (from Cooks.com)

2 lbs. center cut pork chops, boned and trimmed  
3-4 yellow squash, washed and sliced  
1 (8 oz.) can tomato sauce  
½ onion, chopped  
2 tsp. garlic salt  
Pepper

Cut pork chops into bite size pieces. Cook thoroughly in small amount of oil. Add onion; cook until onion is tender. Now add tomato sauce which has been mixed with 8 oz. water. Liquid should cover ingredients, add water if necessary. Season with garlic salt and black pepper. Add squash and cover; simmer 30 minutes. (Serve with mashed potatoes, no gravy is needed.)

### Yellow Squash Marinated Salad

8 c. squash (or cucumbers) sliced  
1 cup vinegar  
2 cups sugar  
1 tsp mustard seed  
3 c. onion, sliced  
2 tbsp salt

Slice squash and onions and mix together. Sprinkle with salt and add ice to the top of the bowl. Let sit with ice for 2 hours. Drain ice and water from squash. Heat sugar, vinegar and mustard seed until melted together. Add heated mixture to squash and mix well. Refrigerate and serve cold or freeze in freezer bags.