

Summer squash conserve



A Greek-inspired recipe

Serves 6

INGREDIENTS

5 summer squash (use a variety)

3-4 soft tomatoes

Oil

Paprika

Oregano

Salt to taste

DIRECTIONS

Slice a variety of summer squash into thick slices. Cut tomatoes into bite sized pieces and layer tomatoes in skillet. Arrange squash slices neatly on top. Add oil. Sprinkle with paprika, oregano and salt.

Cook on top of the stove until oil has boiled out. If preparing a large amount, you can bake in a 300 to 350-degree F. oven. Finish under the broiler.

Serve at room temperature with a good crusty bread.

