

EVERBLOSSOM FARM RECIPES

PREPARING PATTY PAN SQUASH BY JODÉ LEMMON

Patty pan squash are the little yellow or green darlings in your box this week. Patty pans are petite and sometimes called scalloped squash. They have a thin skin (so be nice) and mild flesh. Handle them carefully and store them unwashed in a plastic bag in the refrigerator for up to 5 days.

Patty pans can be cooked whole. To prepare, simply wash well. They are best steamed, or when very small, sautéed in butter. Place patty pans in a steamer basket over an inch of boiling water and steam until fork-tender, about 5 minutes. Toss with butter, Parmesan cheese, salt and pepper.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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