

# Fried Squash

Old Style

Marie Jones

## Ingredients:

2-small to medium yellow straight or crooked neck squash

1-cup Flour

Dash or two of Salt

Dash or two of Black Pepper

1-egg

1-tbs of water

Two or three Pat's of margarine or butter

Olive or vegetable oil (we use Olive Oil)

## Directions:

### Squash:

Cut off top and bottom ends of the squash. Cut into thin slices in shape of coins.

### Flour:

Place Flour in medium to large gravy bowl. Add in the salt and pepper.

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## Egg Wash:

In shallow bowl add egg, and tablespoon of water. Scramble egg and water thoroughly.

## Preparation:

Place squash slices in egg wash turn over slices to coat both sides.

Next move coated slices to flour.

Turn over to coat both sides.

In Frying pan (one of those Green coated pans, or you can use an iron skillet), add the oil and two pats of butter or margarine. Heat oil to medium heat. (We use an electric stove with markings 0-9 so we use 5).

Place coated Squash Slices in Frying pan.

Cook on one side until crust just barely starts to brown

Turn over and repeat on other side

Move to a serving bowl allow cooling slightly before serving.

The squash if fried correctly, is tender, and could be cut with a Spoon.