

## *Oven-Fried Summer Squash*

- 1/3 c. cornmeal
- 1/3 c. grated Parmesan cheese
- 3 Tbs. all-purpose flour
- 1/2 c. buttermilk
- 2 large yellow squash, sliced diagonally
- 2 medium zucchini, sliced diagonally

Heat oven to 425F. In pie plate, combine cornmeal, Parmesan cheese and flour. Place buttermilk in medium bowl. Dip yellow squash and zucchini in buttermilk; allow excess to drip off. Dredge in cornmeal mixture; turn to coat well. Place on baking sheet coated with olive oil cooking spray. Coat squash well with cooking spray. Bake 20 minutes, turning once, or until golden brown.

Note: This recipe is also excellent when made with eggplant and tomatoes. If you have leftovers, don't reheat in the microwave or they will get very soggy. Instead, bake at 350F 10 minutes or until crisp and heated through.