

Fried Squash



- 4-5 yellow, crook-neck squash
- Salt and pepper, to taste
- Yellow cornmeal, enough to coat the squash
- Oil for frying

Trim the squash and scrape the skin lightly. Slice somewhat thinly, and put in a large bowl. Add salt and pepper, then toss with cornmeal.

Heat the oil in a skillet. Add the squash and cook, tossing or stirring only occasionally, until mostly browned.