

# Tomato, Onion, and Squash Medley

*Recipe from Executive Chef Terry Dox*



|   |                                      |
|---|--------------------------------------|
| 2 tablespoons butter                          | 1/2 teaspoon cayenne pepper          |
| 1 large onion, thinly sliced                  | 2 tablespoons flour                  |
| 1 pound yellow squash, cut into 1/2" slices   | 1/2 cup milk                         |
| 1 pound zucchini squash, cut into 1/2" slices | 1/2 cup sour cream                   |
| 1/2" teaspoon salt                            | 4 tablespoons grated Parmesan cheese |
| 2 large tomatoes, chopped                     | 1/2 cup saltine cracker crumbs       |
| 1 garlic clove, chopped                       |                                      |

Preheat oven to 350°. In 12" skillet, melt butter over medium heat. Add onion and cook until tender (about 5 minutes). Increase heat to medium high. Add squash and salt. Cook, stirring occasionally, until tender (about 10 minutes). Add tomatoes, garlic, and cayenne pepper and stir well. Reduce heat to low. Sprinkle flour over vegetables and toss to coat for about 1 minute. Add milk and heat to boiling. Remove from heat and stir in sour cream and Parmesan cheese. Spoon mixture into ungreased 2-quart baking dish and sprinkle cracker crumbs over the top. Bake for 20 minutes or until bubbly around the edges. Serves 6 - 8 people.

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