

Hampton Roads Food Safety Co.

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Rosalyn Taylor



Rosalyn's Summer Squash Medley

2 cups of yellow squash
2 cups of zucchini
1 cup of fresh corn
1 cup of tomatoes
4 – 5 strips of bacon (turkey or pork)
¼ cup of onions
1 tsp. of salt
1tsp. of black pepper
¾ cup to 1 cup of blue cheese dressing

Dice your yellow squash, zucchini, and tomatoes. Place them aside. Fry strips of bacon and keep the drippings. Crumble strips of bacon and set aside.

Lightly cook squash, zucchini, corn and onion in the pan of drippings, then remove to cool. Add cooking oil if needed.

Place squash, zucchini, corn, onions, bacon, diced tomatoes, salt and pepper in a bowl. Add blue cheese dressing and mix. This will lightly coat your medley. If you prefer you may use ranch. Cool your summer squash medley in the refrigerator for an hour before serving. I enjoy this medley with baked chicken and a baked potato.

This recipe makes about 4 - 6 servings.