

RED DEVIL SQUASH CREOLE

(from the Vermont Valley Community Farm, reprinted in From Asparagus to Zucchini)

6 medium crookneck summer squash
3 tablespoons butter
2 medium onions, sliced into rounds
1 red bell pepper, cut in strips
1 large green bell pepper, cut in strips
3 tablespoon brown sugar (optional)
3 tablespoons flour
1 quart tomatoes, quartered
salt & pepper
¼ pound sharp cheese, grated

Steam squash until barely tender; drain. Melt butter in large skillet, add onions and pepper strips, and sauté until wilted. Sprinkle brown sugar over mixture; add flour, stirring gently. Stir in tomatoes; simmer a few minutes. Heat oven to 350 degrees. Butter baking dish. Layer half the squash in baking dish; top with half the tomato mixture. Repeat layers. Season with salt and pepper; top with cheese. Bake 30 minutes, until cheese is browned.

Makes 6-8 servings.