

KATE'S PAN-FRIED SUMMER SQUASH

(From Greene on Greens)

1½ pounds yellow summer squash, trimmed, sliced
1 cup chicken broth
1 medium onion, thinly sliced
½ teaspoon salt
¼ teaspoon freshly ground black pepper
3 tablespoons unsalted butter

Combine the squash, chicken broth, onion, salt, and pepper in a large skillet. Heat to boiling; reduce the heat to medium. Cook, uncovered, stirring frequently, until all liquid has evaporated, about 10 minutes.

Add the butter to the squash. Cook, uncovered, stirring occasionally, over very low heat, 30 minutes longer.

Serves 4 to 6.