

Grilled Patty Pan Squash

Wade Fifield

4 medium sized patty pan squash
Olive oil with onion and garlic powder

Cut squash length wise and remove seeds. Wash thoroughly in cold water and pat dry.

Pour $\frac{1}{4}$ cup olive oil into a cup and add $\frac{1}{4}$ teaspoon garlic and $\frac{1}{4}$ teaspoon onion powder. You can add other spices to the oil if desired.

Preheat BBQ to 400°F.

Brush squash on one side with olive oil mixture and place face down on grill.

Cover for 6 to 10 minutes then brush top of squash with olive oil, turn over and cover again.

Repeat this process until squash is golden brown on both sides.

Serve hot with bowl side upwards. Can be sprinkled with cheese of your choice.