

## Green and Yellow Squash with olive oil and lemon juice

Serves: 6

1 large green and yellow squash each  
2 lemons juiced  
Bunch of mint, parsley, or cilantro leaves  
1-2 shredded radishes  
Kosher salt

1. Slice with a mandolin each squash
2. Set in a **non metal** bowl with radishes and fold in lemon juice, mint and salt to taste
3. Toss well to coat squash
4. Set in refrigerator to develop flavor for at least half an hour but no longer than two hours
5. Toss once or twice while in refrigerator
6. Set in platter and serve cold



Photograph Henri T. de Hahn

## Green and Yellow Squash with olive oil and lemon juice -baked

Serves: 6

1 large green and yellow squash each  
2 lemons juiced  
Bunch of mint  
Kosher salt  
¼ cup panko breadcrumbs  
1/8 cup of grated Parmesan cheese

1. Thinly slice (not paper-thin like with the mandolin) each squash.
2. Set in a non metal bowl and fold in lemon juice, mint and salt to taste
3. Toss well to coat squash
4. Set in refrigerator to develop flavor for at least half an hour but no longer than two hours
5. Toss once or twice while in refrigerator
6. Set in baking platter and sprinkle with Panko and Parmesan
7. Broil quickly till surface is light brown
8. Serve immediately



Photograph Henri T. de Hahn