



Pattypan Squash

- 8 medium pattypan squash
- 3 tablespoons butter
- Salt, freshly ground black pepper
- Fresh lemon juice to taste



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Serves 4

Ingredients

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- 3 tablespoons butter
- Salt, freshly ground black pepper
- Fresh lemon juice to taste

Directions

- Wash the squash, core, and cut it into quarters. Barely cover the bottom of a heavy saucepan with salted water.
- Bring to a boil and drop in the squash. Cover and cook until tender.
- Drain off any excess liquid and add butter, salt, pepper, and lemon juice.
- Mash lightly with a potato masher or fork.