

Stuffed Summer Squash

Source: The Cook's Garden

4 - Round squash (Eight Ball type)

2 - Zucchini squash

Salt

½ cup sour cream

½ cup grated Parmesan cheese

1 Tb. chopped marjoram

2 lg. fresh eggs

Bread crumbs

Olive oil

Cut round squash in half, cut the zucchini in chunks, salt and steam all squash until tender. When cool enough to handle, scoop seeds out of round squash. In a mixing bowl mash the zucchini and add all other ingredients, minus the bread crumbs and oil. Do not over mix. Fill the round halves with this mixture, and sprinkle the breadcrumbs on top. Drizzle oil on crumbs. Bake for approximately 20 minutes, at 400 degrees, in a pan in which you will have poured a little water. Enjoy!