

Twice Baked Summer Squash

1 large summer squash

2 cloves of garlic, crushed

1/2 cup cheddar cheese, grated

1/2 cup sour cream

salt and pepper to taste

Mix the grated cheddar cheese with the sour cream and garlic in a bowl, and set aside. Slice the squash lengthwise into halves, and then again into 4 halves. Steam the quartered squash in a large covered pan with a little bit of water for 5-7 minutes, or until tender. Remove the squash from the pan and scoop out the middle with a spoon. Try to make a bowl-shaped space in the middle of the squash. Place the squash, bowl-side up, in a baking dish. Chop up the middle sections and add to the cheese filling. Return the cheese filling to the squash centers. "Bake" under the broiler for 5 minutes, or until the cheese filling begins to brown.