**Katie Says:**
Serve Squash Patties for dinner or supper. Squash Patties are good with meat loaf, cornbread, and milk. This recipe makes 10 patties.

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**What You Use**

- 2 cups cooked squash
- ½ onion
- 1 egg
- 2 tablespoons flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 teaspoons vegetable oil

**How To Make**

1. **Cooked squash 2 cups**
   - Put squash in a bowl. Mash well.

2. **Wash ½ onion.**
   - Add onion. Stir.
   - Peel and cut it in small pieces.

3. **1 egg**
   - Break egg in a small bowl. Beat.
   - Add egg. Stir.

4. **Flour 2 tablespoons**
   - Add flour, salt, and pepper. Stir.

5. **1 teaspoon salt**
   - ¼ teaspoon pepper

6. **2 teaspoons vegetable oil**
   - Heat oil in a frying pan. Turn heat to **medium**.

7. **Drop squash mixture in hot oil. Use a spoon.**
   - Let patties brown on one side.
   - Turn them. Brown other side.
   - Put cooked patties on clean paper towel.
Dear Friend,

Katie comes to you from your county Extension office. We can tell you many things about feeding and caring for your family. Come by or call the Extension office for free booklets.

Katie

Squash Patties

• My family likes Squash Patties.
• It is a good way to cook squash.
• We grow squash in our garden.
• I use fresh squash for Squash Patties.
• In the winter, I use frozen or canned squash.
• Squash is a vegetable.
• We eat vegetables every day. They are good for us.
• Serve vegetables to your family.
• Cook Squash Patties for them.

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