

Southern Fried Squash

Ingredients:

- 2-3 medium squash (yellow, zucchini, or a mixture), sliced thinly
- 2-3 T. butter or margarine (optional)
- 1/2 - 1 c. oil
- 1 c. flour
- 1 egg, slightly beaten (optional)
- 1/4 c. milk (optional)
- seasoned salt, to taste
- pepper, to taste

Directions:

Line a plate with paper towels.

Heat the oil and butter in a large skillet over medium-high heat.

Whisk the egg and milk together, if using. If not using then put a small amount of water in a bowl.

Mix the flour and seasonings in a separate bowl.

Dip each squash round in the milk/egg mixture or the water.

Then dip in the flour to coat.

Drop the pieces in the hot oil, a few at a time, and fry until crispy brown. Flip to brown both sides.

Drain the squash on paper towels and enjoy.