



Squash Croquettes

Looking for a simple side dish to use garden-fresh yellow squash? Try this recipe for breaded fried squash.

2 cups yellow squash, finely chopped  
1 cup onion, finely chopped  
1 egg, beaten  
1 teaspoon salt  
1 teaspoon pepper  
½ cup plus 1 tablespoon all-purpose flour  
vegetable oil  
fresh chives (optional)

In a large bowl, combine squash, onion, egg, salt and pepper. Mix well. Stir in flour. In a skillet, heat ½-inch oil over medium-high heat. Drop batter by tablespoonfuls into oil. Cook about 3 minutes per side or until golden brown, turning once. Drain croquettes on paper towels.

<http://farmflavor.com/squash-croquettes/>

[Larry Kenneth Griggs](#) and [Elaine Boudier](#) shared [Welcome Home's](#) [photo](#).