



Recipe ideas based on this week's Shares bag

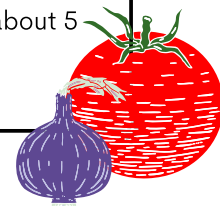
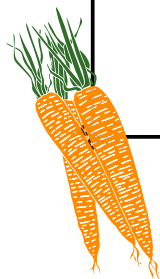
## Yellow Squash and Corn Sauté

### Ingredient List

- 2 ears corn, husked and cleaned
- 2 yellow squash, diced
- 1/2 cup water, plus more
- 2 Tbsp. butter, or more to taste
- 1 Tbsp. chopped fresh or dried parsley
- Salt and pepper

### Cooking Instructions

1. Place corn into a large pot and cover with salted water; bring to a boil.
2. Reduce heat to medium-low and simmer until tender, 10-15 minutes.
3. Drain and cool the corn, then cut the corn off of the cobs.
4. Place squash into a skillet and add water.
5. Cook squash over medium heat until tender, 5 to 10 minutes.
6. Drain any excess water from the skillet.
7. Stir corn, butter, parsley, salt and pepper into squash.
8. Cook, stirring occasionally, until heated through, about 5 minutes.



## Pear Custard Pie

### Ingredient List

- 4 firm pears, cored, peeled, and thinly sliced
- 1/4 cup of unsalted butter, melted
- 3 eggs
- 3/4 cup milk
- 1/4 tsp. salt
- 1/3 cup sugar
- 1/3 AP flour
- 2 tsp. vanilla extract
- Powdered sugar (for garnish)
- Cooking spray

### Cooking Instructions

1. Preheat the oven to 350°F.
2. Coat a 9-inch round pan with cooking spray.
3. Arrange the pear slices in the pan.
4. Put the butter, eggs, milk, salt, sugar, flour, and vanilla into a blender; process until smooth.
5. Pour the batter over the pears.
6. Bake for 40-45 minutes until the custard is golden and firm to the touch.
7. Dust the top with powdered sugar and serve!

What are some of your favorite ways to prepare the food in this week's bag?  
Email Hanna at [hanna@feedinglaramievalley.org](mailto:hanna@feedinglaramievalley.org) to volunteer and share your recipes or visit  
[www.feedinglaramievalley.org/sharerecipeproject](http://www.feedinglaramievalley.org/sharerecipeproject)