

Broiled Lita Squash

1 lita squash per person
Extra virgin olive oil
Kosher salt and pepper to taste
Sprinkling of dried oregano

Wash the squash, cut off the stem end, then slice it about ½-inch thick (generally about 3 slices per squash). Dry the slices on paper towels so they will brown more evenly.

Brush each slice generously on both sides with the olive oil. Place the squash slices on a broiler pan or, better still, on the grate of a grill, if you have one.

Salt and pepper each slice to taste.

Broil about 4-6 inches from the flame for about 10-15 minutes, turning the slices over halfway through the cooking process. The squash is finished when it is nicely browned.

Sprinkle the slices with some oregano, and serve hot as a vegetable dish.