

The Growing Scene, Inc

**Garden Center-Landscaping-Farmstand
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From Grandpa's Garden to Grandma's Kitchen...

GRANDMA'S RECIPE BOOK

Spaghetti Squash With Tomato Sauce

1 med. spaghetti squash (about 2 lb.)
4 Tbs. olive oil
2 garlic cloves, peeled and cut in halves
6 med. tomatoes, peeled, seeded, and chopped
Salt and pepper
1 Tbs. chopped fresh basil
Freshly grated Parmesan cheese

Bake the squash whole until tender when pierced. (About 45 minutes.)

Meanwhile, combine oil and garlic in a large skillet. Stir over low heat until garlic is golden. Do not brown. Remove garlic and discard. Blend in tomatoes and increase heat, season with salt and pepper and stir over medium heat until tomatoes soften. Mashing the tomatoes with back of fork, continue to cook until a sauce like consistency is reached. Stir in the basil. Reduce heat and simmer uncovered for 10 minutes.

When squash is cool enough to handle, cut in half across its width. Scoop out seeds and fibrous tissue. Using a fork, pull the strands of squash from the cavity, allowing them to fall into a large serving platter. Immediately sprinkle with the cheese and pour on tomato sauce. Serve with additional cheese, if you wish.