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## Squash Cornbread Patties



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### Ingredients:

1 cup **OLD MILL WHITE SELF-RISING CORNMEAL\***  
1/4 cup **OLD MILL WHITE SELF-RISING FLOUR\***  
1/4 teaspoon salt  
1 cup grated or finely diced yellow summer squash  
3/4 cup buttermilk  
1/2 cup finely diced onion  
1 large egg, beaten

### Directions:

Combine Old Mill White Self-Rising Cornmeal, Old Mill Self-Rising Flour, and salt in a medium bowl; mix well. Stir in squash, buttermilk, onion, and egg until well mixed.

Heat a large heavy skillet or griddle over medium heat; add enough oil to coat bottom in a thin layer and heat. Working in batches without crowding the skillet, drop batter by heaping tablespoons onto skillet and cook until browned on both sides, flipping halfway through cooking, 2 to 3 minutes. Drain on paper towels and serve hot.

Makes about 12 patties.

\*Available online at [Old-Mill.com](http://Old-Mill.com) or at The Old Mill Farmhouse Kitchen