



Old School Squash and Onions Recipe

A Simple Start

This recipe is my summer favorite. It only needs a few things. You probably have most in your kitchen right now.

It uses simple squash and a sweet onion. The magic is in the slow cooking. It makes the whole house smell like home. Doesn't that smell amazing?

A Little Story for You

My grandpa taught me this dish. He grew the squash in his big garden. I was just a girl, maybe your age.

He let me stir the big skillet. I felt so tall and important. I still laugh at that. It matters because cooking connects us to people we love.

Why This Dish is Special

This isn't a fancy restaurant meal. It is honest, home-cooked food. It reminds us that simple can be the most delicious.

That is a good lesson for life too. We do not need complicated things to be happy. A warm bowl of squash can be enough. What is your favorite simple food?

The Secret to the Flavor

We use bacon grease in our skillet. It gives everything a rich, smoky taste. If you do not have any, butter works just fine.

The chicken broth helps the veggies get soft. It also makes a little tasty juice at the bottom. That is the best part for sopping up with bread.

A Fun Kitchen Fact

Let me share a little secret with you. Fun fact: The yellow summer squash is actually a fruit! It grows from a flower on the vine. We just treat it like a vegetable in the kitchen.

Isn't that a funny thing? It is okay to be a little different. Did you know that about squash? What other food facts surprise you?

Cooking With Love

When you cook this, take your time. Do not rush. Let the squash and

onion become friends in the pan.

Stirring the pot is a small act of care. This matters. It turns plain ingredients into a meal made with love. That is the real recipe.

Ingredients:

Ingredient	Amount	Notes
Yellow summer squash	2 lbs	
Sweet onion	1	
Bacon grease (or butter)	2 tablespoons	
Chicken broth	1/3 cup	
Salt	To taste	
Pepper	To taste	



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My Summer Squash and Sweet Onion Memory

This recipe always brings back happy memories. I learned it from my own Grandma Ivy. We would make it after a morning in her big garden. The squash would be warm from the sun. Doesn't that smell amazing? It is the taste of a slow summer day for me. I still laugh at how much I hated onions back then. She taught me how sweet they can become. Now I want to share that with you.

See also [Mom's Secret Ingredient Mashed Potatoes Recipe](#)

This dish is so simple and humble. It lets the vegetables really shine. You only need a few things from the garden or the store. The secret is a little bit of bacon grease. It adds a smoky flavor that is just wonderful. If you do not have any, butter works perfectly fine too. Let us get our skillet ready.

Ingredients

- 4-5 medium yellow squash
- 1 large sweet onion
- 1 tablespoon bacon grease or butter
- 1/4 cup chicken broth
- Salt and pepper to taste

Instructions

Step 1: First, wash your yellow squash. Slice them into rounds, about a quarter-inch thick. Do not worry about being perfect. Now, peel your sweet onion. Cut it in half and slice it up too. Your eyes might get a little

watery. I like to hum a tune to distract myself.

Step 2: Find your biggest skillet. Put it on the stove over a medium heat. Let that bacon grease or butter melt. It should sizzle just a little. Now, add all those sliced onions. We will cook them for about three minutes. They will start to smell sweet and lovely.

Step 3: Next, toss in all your sliced squash. Gently stir everything together in the skillet. Let it cook for another three to five minutes. You will see the squash start to get a brighter yellow. (A hard-learned tip: Do not crowd the pan. If you have too much, cook it in two batches).

Step 4: Now for the magic. Pour in that chicken broth. It will make a happy sizzling sound. Then, put the lid on your skillet. This lets the vegetables steam and get wonderfully tender. It is my favorite part. What is your favorite kitchen sound? Share below!

See also [Classic Southern Cornbread Recipe](#)

Step 5: Let it cook with the lid on for five to eight minutes. You can peek and give it a stir sometimes. You will know it is done when the squash is as soft as you like. Finally, add salt and pepper until it tastes just right for you. And there you have it.

Cook Time 15-20 minutes

Total Time 25 minutes

Yield 4 servings

Category Side Dish, Vegetarian

Three Fun Twists to Try

This recipe is like a good friend. It is happy to change things up sometimes. Once you master the classic version, you can get creative.

Here are a few of my favorite little twists. They are all so simple and tasty.

The Garden Herb Boost. Stir in a handful of fresh chopped basil or dill right at the end. It makes the whole kitchen smell like an Italian summer.

A Little Spicy Kick. Add a pinch of red pepper flakes with the squash. It gives the dish a nice, warm feeling that is just lovely.

The Cheesy Comfort. When it is done, sprinkle a little grated Parmesan cheese on top. It melts into the most delicious sauce. Which one would you try first? Comment below!

My Favorite Ways to Serve It

This squash and onions dish is a wonderful sidekick. It goes with almost anything. I love it next to a simple roasted chicken. Or you can spoon it over a big pile of fluffy white rice. For a real treat, put a fried egg on top. The runny yolk mixes in so nicely.

Now, what to drink? On a warm evening, I love a glass of iced sweet tea with a lemon slice. It is so refreshing. For the grown-ups, a crisp glass of Sauvignon Blanc pairs beautifully. It cuts through the richness. Which would you choose tonight?

See also [Creamed Spinach Recipe](#) for a Creamy Side



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Keeping Your Squash and Onions Tasty

You can keep this dish in the fridge for three days. It reheats nicely in a pan with a little water. The steam brings it right back to life.

I once put it in a container while it was too hot. The lid popped right off. Now I always let it cool first.

Batch cooking saves you time on a busy night. It means a good meal is always close by. This matters for a happy, calm home.

Have you ever tried storing it this way? Share below!

Fixing Common Squash and Onions Troubles

Is your squash too watery? Cook it a few minutes longer without the lid. The extra broth will steam away.

I remember when my onions were too crunchy. I did not cook them long enough before adding the squash. Giving them that head start makes all the difference.

If the flavor seems flat, you probably need more salt. Salt wakes up all the other flavors. Fixing small problems builds your cooking confidence. You learn that you can make things right.

Which of these problems have you run into before?

Your Squash and Onions Questions Answered

Q: Is this recipe gluten-free? **A:** Yes, it is naturally gluten-free. Just check your chicken broth label to be sure.

Q: Can I make it ahead? **A:** Absolutely. Make it the day before and reheat it. It tastes even better.

Q: What can I use instead of bacon grease? **A:** Butter works wonderfully. You could also use a good olive oil.

Q: Can I double the recipe? **A:** You can. Just use a very big pan so everything cooks evenly.

Q: Any optional add-ins? **A:** A pinch of paprika is lovely. *Fun fact: Paprika comes from dried, ground peppers.*

Which tip will you try first?

From My Kitchen to Yours

I hope this recipe finds a place at your table. It is a simple, honest dish. It always makes me think of summer gardens.

I would love to see your creations. Sharing food is one of life's great joys. It connects us all.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

You need to try !

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