



**3RD PLACE — \$10**  
**GRILLED CORN AND SQUASH**

- 4 ears fresh corn
- 4 medium-sized yellow squash
- 1/2 medium size sweet onion
- Vegetable cooking spray
- 3 poblano chili peppers
- 1 garlic clove, pressed
- 2 tbsp. chopped, fresh basil
- 1 tbsp. fresh oregano, chopped
- 1/2 tsp. salt
- 1/2 tsp. ground cumin

Remove husks from corn, cut squash in half lengthwise, and cut onions into 1/4 inch thick slices. Coat corn, squash and onion with cooking spray and set aside. Grill chili peppers, covered with grill lid, over medium heat, 350° to 400° for 5 minutes on each side. Grill corn and onions, covered with grill lid over medium high heat for 4 minutes on each side. Grill squash, cut side down, covered with grill lid over medium high heat for 5 minutes. Turn squash and grill 2 more minutes. Cut corn kernels from cob. Chop remaining vegetables, discarding chili pepper seeds. Place vegetables in a large bowl. Toss with remaining ingredients.

**Julie Ann Daniels • Conrad**

**Try zesty grilled squash on the Fourth**

**1ST PLACE — \$30**

**CHIPOLTE GRILLED SQUASH**

- 2 small acorn squash, 2 1/2 pounds
- 6 small shallots, quartered, 2/3 cup
- 2 tbsp. maple syrup
- 2 tbsp. butter, melted
- 1/2 tsp. salt
- 1/4 tsp. cinnamon
- 1/8 to 1/4 teaspoon ground chipolte chili pepper

Preheat grill to 400°. Trim ends from squash and slice into 3/4 inch thick rings. Place squash rings and shallots in a single layer on grill. Grill about 15 minutes. Combine syrup, butter, salt, cinnamon and chipolte. Brush half of mixture over squash and shallots. Grill 7 to 10 minutes. Turn squash and brush with remaining mixture. Grill until tender and browned. For the richest maple syrup flavor, use pure maple syrup, not maple-flavored pancake syrup.

**Rozanne Dans • Conrad**

**2ND PLACE — \$20**

**BARBEQUED FLANK STEAK**

- 1 flank steak, 3/4 inch thick
- 1/4 cup Kikkoman soy sauce
- 3 tbsp. honey
- 2 tbsp. vinegar
- 1 -1/2 tsp. Ginger
- 3/4 cup oil
- 1-1/2 tsp. garlic powder

Mix the soy sauce, honey, vinegar, oil, ginger and garlic powder together. Pour over the steak and marinate at least 5 hours, turning every hour. Barbeque 3 to 5 minutes on each side. When done, cut into thin slices across the grain and serve on buns.

**Agnes DeLeon • Melrose**

**C**ongratulations, Rozanne Dans, for the top recipe. And thanks to all who sent entries. Send your *This Salad Is Cold* recipes for August. We need an address and phone number so we can call for a photo and send a check. Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail [rural@mtco-ops.com](mailto:rural@mtco-ops.com) by July 1 for August's *RM*. For September send your *I'm Goin Bananas* recipes.